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OCTOBER 2015

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in ALSACE,
Dandan
Noodles
in QUEENS,
and 25 More
REASONS
to Travel for
FOOD

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+
The World
According to
GWYNETH

Photograph by
Ines and Vinoodh

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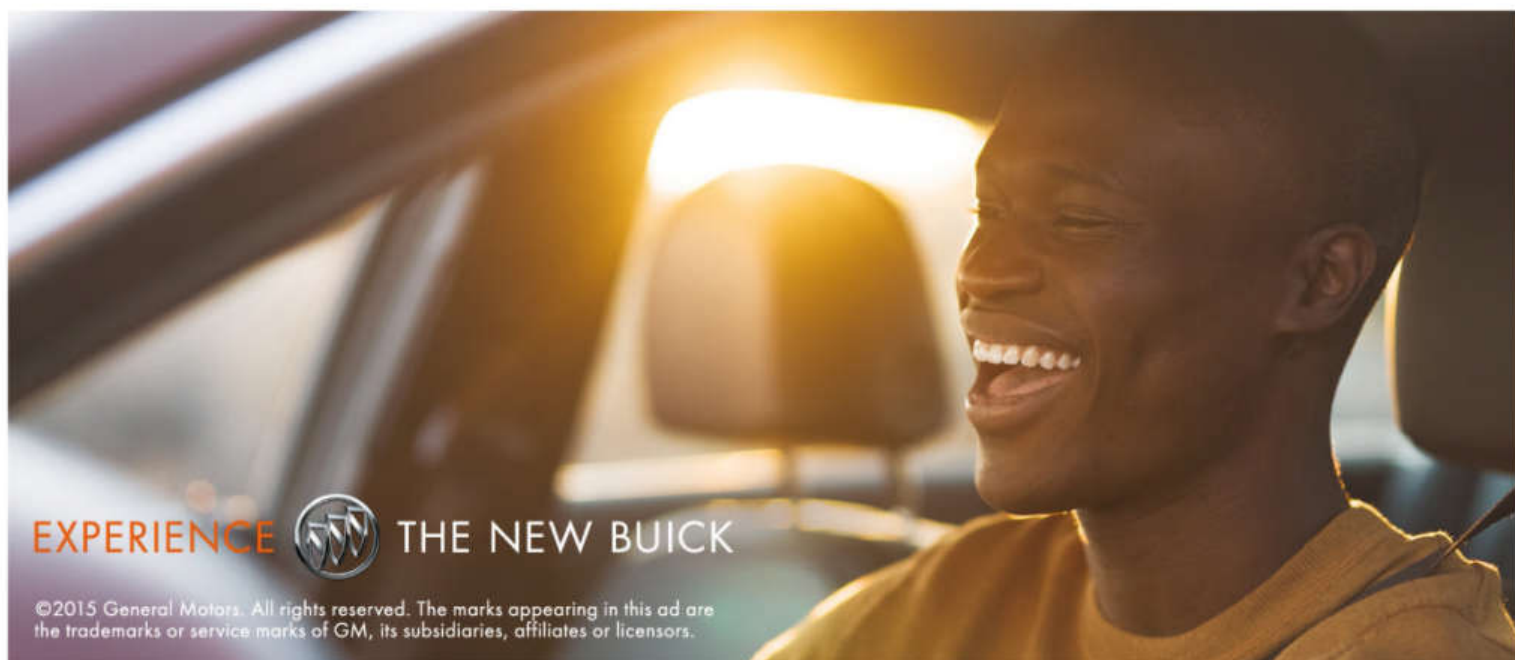


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Harvest Gold

France's Alsace region produces some of the world's best wines, charcuterie, and cheese. Maria Helm Sinskey makes the most of harvest season.

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Fire & Water

Hartwood's Mya Henry and Eric Werner headed to Tulum, Mexico, six years ago and never left. Howie Kahn quickly finds out why.

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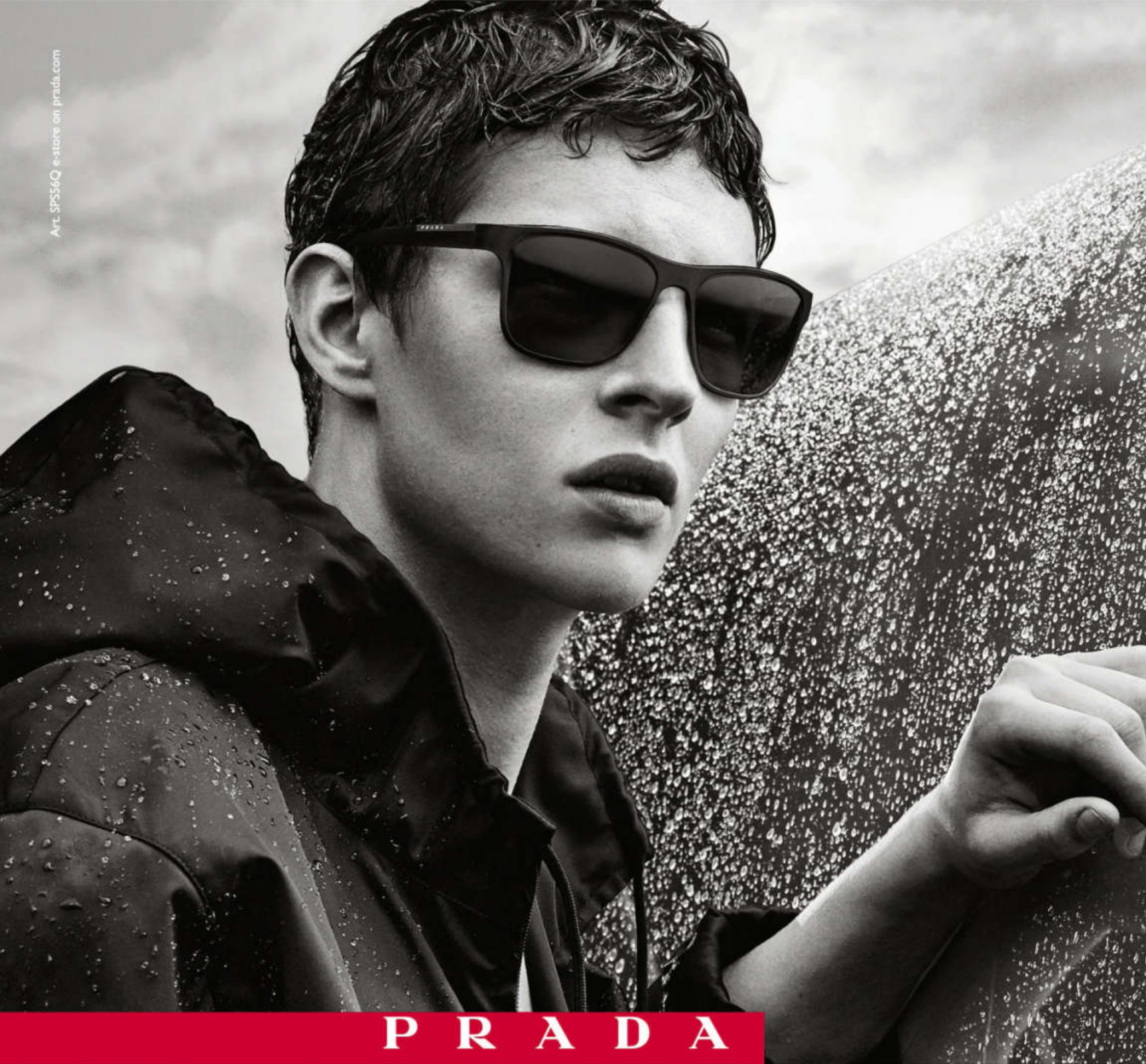
The World Across the River

The best pork buns and baklava are a short subway ride from Midtown. But to really navigate Queens's deeply diverse food scene? Go with a local.

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Northern Light

At Denmark's Henne Kirkeby Kro, chef Paul Cunningham puts a modern spin on the long tradition of Nordic innkeeping.



P R A D A

E Y E W E A R





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Editor's Itinerary Our travel specialists give us the scoop on trips to Southeast Asia, Spain, and Hawaii.



TALK TO US

Where are you going this year? E-mail your photos and tips to letters@condenasttraveler.com.



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Hotel as Muse North Carolina's The Durham evokes the season's bold patterns and earth-toned accessories with its modern take on Southern hospitality.



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Follow the hashtag and share your own endless summer.



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Plane Clothes Contributing editor Sofia Sanchez de Betak on the best way to get to Charles de Gaulle.



CONTRIBUTOR

Magnus Nilsson

WRITER

"Journey," page 68 (Author, The Nordic Cookbook, due out in October)

Hotel room worth requesting?

"The one with a bathtub in the bedroom at the 13-room Zetter Townhouse in London's Clerkenwell." **My next ultimate food vacation is ...** "Mexico. It's ridiculous that I've never been. I know so many Mexican chefs." **My next dream trip is ...** "Driving from Thailand through China. A road trip is a great way to see the real side of a country." **Best room-service meal of your life?** "I've never had a good one."



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Market A new Valentino book celebrates the ever-inspiring city of Rome.



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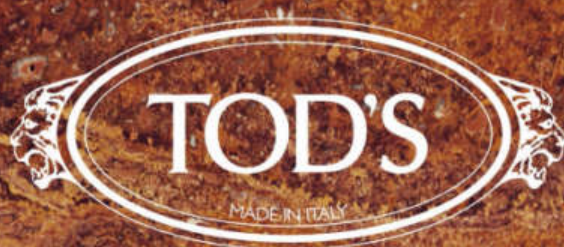
The Upgrade Tassels give an old-world feel to the latest accessories.



THE COVER

Editor in chief Pilar Guzmán talks food with Goop's founder on page 96. Photograph by Inez and Vinoodh. Styled by Brandon Maxwell; makeup by Dick Page; hair by Didier; nails by Gina Viviano; Burger T-shirt (Metropolis Vintage Clothing, N.Y.C.).

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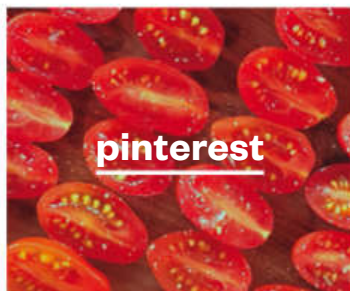
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What I Pack Fashion designer Derek Lam's next trip, guidebook secrets, and other suitcase essentials.



Eating Up the World California's cheese trail, the best tacos, and more food inspiration at pinterest.com/cntraveler.



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Checking In Three new hotels—in France's obscure Charente-Limousin region, in the middle of historic Athens, and in pumping South Beach—are changing how we see luxury.



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The Wander List Where to head this month—from a new rooftop bar overlooking the Amalfi Coast to the gourmet-falafel craze in L.A.



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Next Up The Southern California town of Los Alamos has quietly cooked up a rep for culinary cool.



CONTRIBUTOR

Maria Helm Sinskey

WRITER

"Harvest Gold," page 86
Restaurant table worth requesting? "At Quo Vadis in London, ask for one of the private tables. There's a buzzer to ring the server. Great for a business meeting." **The best room-service meal of my life was ...** "At Tamahan ryokan in Kyoto. I had the perfect ten-course meal in my room. The *dashi* with daikon and mountain vegetables was so sustaining." **My next ultimate food vacation is ...** "Sardinia, where they cure *casu marzu* cheese [a type of Pecorino] with maggots."



60

You Are Here Navigating San Antonio's on-the-rise Pearl District, with the Hotel Emma as your base.



CONTRIBUTOR

Brian Finke

PHOTOGRAPHER

"The World Across the River," page 108

The airplane of my dreams would have ... "Automatic upgrades and free whiskey." **Restaurant table worth requesting?** "Eat in the downstairs dining room at Copenhagen's Høst." **Best restaurant from the Queens shoot?** "Dhaulagiri Kitchen, a little Nepalese place with one table."



eyes or lips? *"lips for day, eyes for night."* — karlie


kate spade
NEW YORK

DIGITAL EDITION

Download our digital edition for a closer look at Alsace, Denmark, and more at cntraveler.com/apps.



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Out in the World Why Manila's worth a visit, new restaurants to travel for, and Heidi Swanson's must-read book.



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Journey Swedish chef extraordinaire Magnus Nilsson goes on a 3,000-mile Oslo-to-Arctic road trip.



72

Noted Want to know where to eat in London right now? Here's our ultimate menu of the best dishes at the city's standout restaurants and tried-and-true pubs.



Behind the Scenes Go fishing with Eric Werner, sit down to a Hartwood meal: Writer Howie Kahn shares his Tulum photos at cntraveler.com.



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Black Book Catch wind of why art-filled, design-focused, food-forward Chicago is having a moment.



ARTICLES EDITOR

Lauren DeCarlo

WHERE+WEAR EDITOR

Favorite place for breakfast in New York City?

"During the week—not the weekend!—Balthazar has an interesting mix: fashion editors, chic execs, regulars, tourists. Ask for the round booth in the back left corner." **I'm embarrassed I haven't yet been to ...** "Miami—but only recently. I'm excited to check out the Pérez Museum."

Hotel room worth requesting?

"The Howard Hughes Loft at the Eden Rock Hotel in St. Barts—it has the sexiest wood and copper finishes and three super-private terraces."



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Travel Intel The ultimate carry-on bag, how to travel like a chef, and the latest news and tips from the travel industry.



video

The Next List

Take a whirlwind food tour through Queens, New York.

Watch at video.cntraveler.com.



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Souvenir Vintage cocktail books from Jazz Age hotel bars reveal classic drinks as current—

and thirst-inducing—today as when they were first poured.

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Editor's Letter

The inspiration behind this month's issue . . .



Paris's Café de Flore, photographed by Jeanloup Sieff in 1976.

In pre-food revolution Los Angeles, when our only conduit to cuisine from the Continent was Julia Child, the cheese shop for a European transplant like my mother was a plumb line to the *latteria* and *salumaio* of her small-town Italian youth. The shop was less a fancy-food emporium than it was an antiquarian bookstore, with its edible imports lovingly stacked or hung from every square inch of ceiling and counter. Reflecting the quiet sourcing rigor of its proprietor, Norbert Wabnig, a musician turned cheesemonger who came to L.A. from Austria by way of New Orleans, the shop has always felt more like it belonged in North Berkeley, near Chez Panisse, than on Beverly Drive just two blocks from boutiques like Bijan.

So when Stephen Orr first pitched Queens, New York, as a kind of culinary crossroads of the world, I immediately thought about this carefully yet humbly curated shop that transported me to Parma, the Black Forest, the French and Spanish Pyrenees. While leafier Brooklyn has gotten all the attention in New York City for pioneering a kind of farm-to-mason-jar movement, grittier Flushing, Jackson Heights, and Corona have quietly persisted as a microcosm of real ethnic food. Orr, who lives in Queens, catalogs the best soup dumplings and double-cooked pork belly in Flushing, the best kofta kebabs in Astoria, and the best whole fish and curries in Woodside that elude all over-sweetened American bastardizations of Thai cuisine. In offering very specific clues for hidden signage and dish recommendations, "The World Across the River" (page 108) demystifies an entire borough for even native New Yorkers.

Similarly, in "Harvest Gold" (page 86), chef and cookbook author Maria Helm Sinskey of Robert Sinskey Vineyards in Napa uncovers France's lesser-traveled northeastern region and its centuries-old artisanal food, farming, and fermenting practices, and shows us why the high-mineral, high-acidity rieslings and gewürztraminers are the best pairings for hearty dishes like *choucroute garnie*. Also mining a region's ancient food-foraging practices, Eric Werner and Mya Henry of the Yucatán's Hartwood restaurant (page 98) show Howie Kahn the other side of Tulum and the 790-square-mile ecosystem they call home. And, finally, there's my interview with Goop's Gwyneth Paltrow (page 96), who gives us her list of favorite food haunts and emerging neighborhoods and takes me back to present-day L.A. and the L.A. of my youth—a reminder of the power of food, as it relates to memory and place, to knit together past, present, and future.

Pilar Guzmán, Editor in Chief

@pilar_guzman

A Taste of Place

ONE OF MY most enduring childhood memories is of running into the Cheese Store of Beverly Hills for my mother's weekly fix of Parmigiano-Reggiano and prosciutto di Parma while she sat double-parked out front. I was an atypical kid, often wishing for rainy-day breaks from L.A.'s unrelenting 80-degree sunshine. So for me, the ring of sheep bells on the front door and the towers of foodstuffs with foreign packaging signaled a welcome entry into a folk-tale world of foreign climates and languages, ancient forests and Alpine hinterlands. If we were having company, my mother would park and she and I would sample mostly French and Swiss cheeses—an unpasteurized Morbier with its ashen center, a more expected raclette, an aged Crottin de Chavignol, a pungent Bleu d'Auvergne—along with an assortment of hard salamis and sausages from Italy and Germany. On the car ride home, my mother, whose diet consisted largely of Tab and cantaloupe during the '70s and '80s, would tear away at the Parmesan like a raccoon, leaving less than half a massacred chunk at the bottom of the brown paper bag.



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Editor's Itinerary

While travel planning can be the most exciting part of a trip, it can also be the most daunting. Consider this your personal vacation hotline, with advice from our editors and travel specialists.



Give us a shout with your travel questions on Twitter (@CNTraveler) or on Facebook (#travelerhelpdesk).

SOUTHEAST ASIA

"What's the best way to temple-hop in Southeast Asia?" asks Shubhra Chatterji of Mumbai.

Start in Siem Reap, Cambodia, gateway to Angkor Wat and Angkor Thom. You can see both sites on your own, but you'll get much more context from professional guides like those arranged by Andrea Ross of Journeys Within.

"What's next?"

Thousand-year-old temples and a hit of more recent history in Vietnam. The port town of Hoi An is a veritable time capsule of atmospheric shophouses and pagodas. An hour southwest, portions of the My Son Sanctuary date back to the fourth century. From Saigon, a 90-minute drive takes you to the remarkable Cu Chi Tunnels that the Viet Cong used during the Vietnam War.

"What about trying the food?"

"There's phenomenal street food just about everywhere in Vietnam," says Senior Editor Paul Brady, and Ross can arrange a hands-on experience via a private in-home cooking lesson with a Hanoi family. In Cambodia, tour local markets and then get schooled in Khmer recipes at Raffles Grand Hotel d'Angkor.

SPAIN

"Where can I find Spain's most iconic dishes?" asks Anquanette Gaspard of Miami.

Everyone knows tapas and *pintxos*, but Spain's largest cities offer more esoteric things to eat and drink as well, from vermouth on tap in the bodegas of Barcelona to paella made from heritage rice varieties grown on the coast in Valencia.

"Can I do it all in a week?"

Yes, if you plan well in advance with a specialist like Virginia Irurita of Made for Spain. "She can introduce you to standout sommeliers, cookbook authors, and clued-in gourmets who will steer you to the best local olive oil shops, food markets, and wine bars," says Brady.

"What should I do between meals?"

You can see all of Barcelona's touristy-for-a-reason modernist gems—like the Park Güell and Sagrada Família—in a (rather busy) morning. In the evening,

Irurita can introduce you to one of the country's top sommeliers, Ferran Centelles, for a tour of his favorite *vinotecas*. In Madrid, she'll arrange a guided tour of the finest specialty food stalls at the Chamberi Market; in Valencia, a paella cooking class.

HAWAII

"I'd like to take the family to Hawaii," says Annie Lasalle of Montreal.

First, decide which of the islands to visit. "Families tend to limit themselves to Oahu—tranquil surf, lots of activities—but with a little extra time, it's easy to see a few more, thanks to frequent inter-island flights on the excellent Hawaiian Airlines," says Features Editor Rebecca Misner.

"How can we keep the kids busy?"

On the Big Island, Hawaii Volcanoes National Park has guided hikes, and Mauna Kea has some of the world's best stargazing. On Oahu's west coast, Aulani, a Disney Resort & Spa, is perhaps the islands' best family-friendly property, without the over-the-top shtick you might expect. On Lanai, the Four Seasons Resort Lanai at Manele Bay has snorkeling, horseback riding, and even ukulele lessons.

"Where should we eat?"

Restaurants across Hawaii have stepped up their farm-to-fork game, though Honolulu remains the most exciting place to eat. Chef Ed Kenney recently opened Mud Hen Water, with dishes like tilapia skin salad and soba noodle soup. Well before Kenney there was Alan Wong's Honolulu, whose chef pioneered Hawaiian Regional Cuisine, which emphasizes locally raised produce. The best place to get shave ice—that ubiquitous frosty treat drenched in sticky sweet syrup—is whichever stand you're in front of (though we love Waiola Shave Ice).

Travel specialists Ross and Irurita have designed customizable itineraries to Southeast Asia and Spain. If you're one of the first ten readers to book a trip, you'll receive a ten percent discount. Visit editors.itinerary.cntraveler.com for more on how to get going.



Traditional Khmer dancers perform in Siem Reap.

PHOTOGRAPH BY JIM KRANTZ/GALLERY STOCK

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DAY 1

Whitney Museum & Sunset Cocktails

AFTERNOON:

Your insider escape begins at **The New York Edition**, a luxury property housed in a landmark 42-story clock tower in the heart of Manhattan's Flatiron District. After checking in to your deluxe room, unwind with a light bite in the **Gold Bar** before heading out for your private tour of the spectacular new **Whitney Museum of American Art**. Designed by architect **Renzo Piano** and perched between High

Line Park and the Hudson River, the premier building is a masterpiece in itself.

EVENING:

After soaking up the incredible exhibitions—and views—sip a specialty cocktail at **The Top of The Standard** before venturing just south into the picturesque streets of the West Village for an exquisite dinner at famed celebrity go-to spot **The Waverly Inn**.

The **GOLD BAR** at **THE NEW YORK EDITION**





The award-winning West Village restaurant, **BLUE HILL**

DAY 3

Designer Boutiques & Emerging Artists

MORNING:

Start your day strolling around Soho while perusing the many coveted shops that line the cobblestone streets. After lunch, go behind the scenes with **ArtStager's Kipton Cronkite** as you visit the studios of some of the city's most

innovative artists. Get an insider's look at their latest creations and a rare peek into the artists' process.

EVENING:

After three days immersed in the local creative scene, celebrate your last night with an equally local and creative meal. The award-winning **Blue Hill** offers a brilliant farm-to-table menu in the charming West Village. Toast your experience with a quintessential New York cocktail—and be inspired.

DAY 2

Brooklyn's Cultural & Culinary Gems

MORNING:

Begin your morning with a complimentary hotel breakfast, then hop over the Brooklyn Bridge for your intimate tour of the **Brooklyn Museum**. A top curator will guide you through the historical relics, contemporary art, and cutting-edge exhibitions that have earned the museum its world-renowned reputation.

AFTERNOON:

Discuss your favorite works over a delicious lunch at one of Brooklyn's culinary hot-spots, such as Park Slope's **Al Di La**, then relax into your front-row VIP seats at the **Brooklyn Academy of Music (BAM)** for a spectacular live performance.

EVENING: After your post-show back-stage tour, return to Manhattan for an Italian dinner at the famed **Il Mulino New York**.



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PHOTOGRAPH BY MATT HRANEK

Inspired by... The Durham

The season's colorful patchwork patterns, updated florals, and earth tones befit North Carolina's newest design star.



The Durham's lobby, seen from the mezzanine balcony.



THE DURHAM hotel, formerly the Mutual Community Savings Bank, in Durham, North Carolina, is a mid-century stand-out, its clean-lined columns lending space-age style to the city's otherwise architecturally staid downtown. For Roman Alonso, of the L.A.-based design collective Commune, the 1969 structure by architect Perry Langston suggested another

period-perfect reference point: "When I first saw the building, which is so unusual here, I immediately thought of the Alberses." Husband-and-wife artists Josef and Anni Albers taught at the now-shuttered experimental Black Mountain College in nearby Asheville. Their Bauhaus-influenced, craft-focused, and highly graphic aesthetic inspired Commune's redo here, from the color-blocked carpets based on one of Anni's textile patterns to the yellow-upholstered chairs that pay tribute to Josef's famed "Homage to the Square" series. And this being a Commune project, other thoughtful collaborations with local artisans make an appearance too, such as the abstract mural in the dining room by Chapel Hill artist Antoine Williams and, in the 53 rooms, soft patchwork bedspreads designed by Raleigh Denim Workshop and sourced at North Carolina's historic Cone Mills. Now, Southern hospitality's got a whole new look (thedurham.com; from \$209). —**MOLLY ELIZALDE**

Clockwise from top:
Prada PR 27R IAM-6S1 sunglasses (sunglasshut.com; \$450); **Verdura** Tiara Feather earrings (verdura.com; \$15,500); **Chloé** Drew bag (neimanmarcus.com; \$3,990); **Verdura** No. 6 cuff (verdura.com; \$29,500); **Mulberry** Napa sandal (646-669-8380; \$550); **Etro** patchwork floral shorts (etro.com; \$918); **Valentino** Block Georgette blouse (valentino.com; \$2,790).



CLOCKWISE FROM BOTTOM LEFT: PHOTOGRAPHS BY TRAVIS DOVE / COURTESY THE DURHAM (2); STILL LIVES BY CHRIS GORMAN (7)

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“Putting my suitcase in someone else’s hands is terrifying...”

Condé Nast Traveler contributing editor **Sofia Sanchez de Betak** on her layering formula and the secret to getting to Charles de Gaulle in 30 minutes or less.

I live in layers on a plane. I'll wear a silk nightgown—this one's from Prada—underneath a comfortable cashmere dress, usually black or beige, from Equipment or Alexander Wang. If I'm traveling to a warmer climate, I'll just wear the slip as a dress. My poncho is from an Argentinian brand called Tramando, and if I'm headed someplace cold, I'll add my black leather YSL jacket. And always black Dries Van Noten boots—they're so easy to get in and out of.

When I'm flying I rarely wear makeup. The only products I pack are Clinique face cream, Chanel lip balm, and Aēsop hand cream.

Putting my suitcase in someone else's hands is terrifying—the few times I've checked bags, I've had bad experiences. And I'm afraid of losing my made-to-order Globetrotter luggage, so I always carry on. I also bring a large Hermès or Proenza Schouler leather bag with a small handbag tucked inside to hold my passport, iPhone, and wallet.

I split my time between Paris and New York, so when I'm flying out of Charles de Gaulle I take a moto-taxi. It's amazing to leave the city on a bike: They strap your carry-on to the back, and it's half an hour door-to-door. You never hit traffic, you're not on your phone—you're just looking at everything around you. It's stunning.

—MOLLY CREEDEN



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Some say Le Bal Café has the best coffee (and brunch) in Paris.

Left (and North) of Center

The Batignolles, a sophisticated Paris hipster haven adjacent to Montmartre, doesn't have fast-fashion chains or hard-to-get-into restaurants around every corner. What it does have is an organic farmers' market every Saturday on the Boulevard des Batignolles—and plenty to check out after you've had your fill of wheatgrass shots.

ATAO

Expect super-fresh seafood from the owner's oyster farm in Brittany. Side note: It's one of Wes Anderson's favorite restaurants in Paris. 86 rue Lemaître

GUISSSE DE GRENOUILLE

The second surf shop by brothers Lucas and Séverin Bonnichon, the masterminds behind the trendy

Surf in Paris sweatshirts. 71 pl. du Docteur Félix Lobligois

IRÈNE IRÈNE

A smart design shop with gorgeous tabletop items, lighting, and vintage mid-century furniture. 80 rue des Moines

LE BAL CAFÉ

British expats flock here for strong coffee and beautiful pastries (it's run by alums of London's Dover Street Rose Bakery). 6 Impasse de la Défense

ROCA

Small plates are big here. There are four appetizers and four entrées nightly. Order the veal tartare and the lamb shoulder if they're on the menu. 31 rue Guillaume Tell

—JESSICA ROMM

What to Wear in the Air

The beauty of men's fashion? It's based on a stylish uniform that looks good wherever, whenever. Which is why next time you're trying to figure out how to dress for your flight, consider menswear-inspired basics (Céline, Max Mara, and Hermès all borrowed from the boys for the fall collections). We like this season's wave of structured loafers that are made to travel, and Chanel's brilliantly basic Boyfriend watch. —JASON CHEN

Below: Chanel watch (Chanel Fine Jewelry boutiques nationwide; \$14,500).

Bottom, from left: Max Mara Argento loafers (212-879-

6100; \$695); Céline Spazzolato loafers (Céline, N.Y.C.; \$870); Hermès loafers (Hermès stores nationwide; \$980).



To Rome, With Love

Valentino creative directors Maria Grazia Chiuri and Pierpaolo Piccioli's new book, *Valentino: Mirabilia Romae* (translation: *Marvels of Rome*), is an addictive visual tone poem to their predecessor's city and a deep dive into Rome's rich history, the never-changing source of inspiration for the storied fashion house. —MOLLY ELIZALDE



Valentino: *Mirabilia Romae* (assouline.com; \$250).

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Clockwise from top left: Louis Vuitton Emprise Fine Stone Pendant (select Louis Vuitton stores nationwide; \$14,700); **Fred Leighton** tassel pendant and chain (212-288-1872; price upon request); **Chanel** bag (800-550-0005; \$1,200); **Ulla Johnson** Reina heel (barneys.com; \$475).

Fringe Movement

This season, a crop of flirty accessories channel the old-world tasseled key chains you can still find behind the front desk at the Luna Hotel Baglioni, in Venice.

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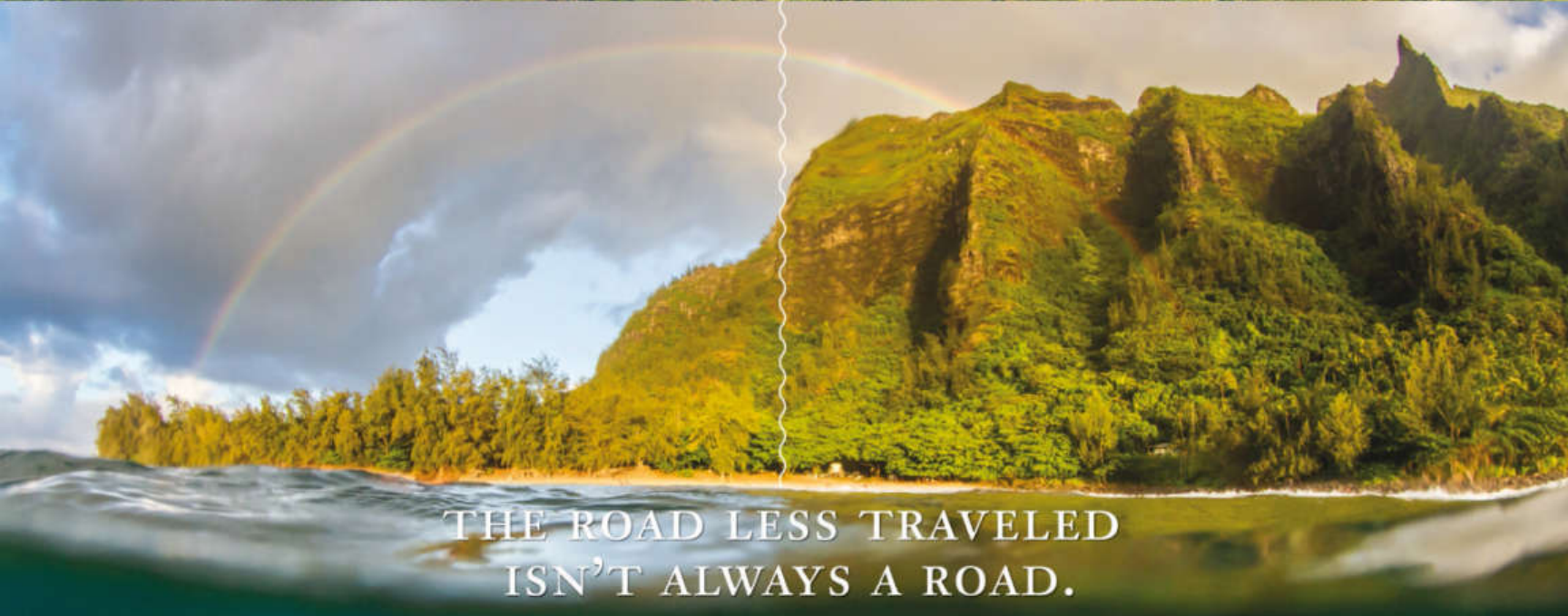
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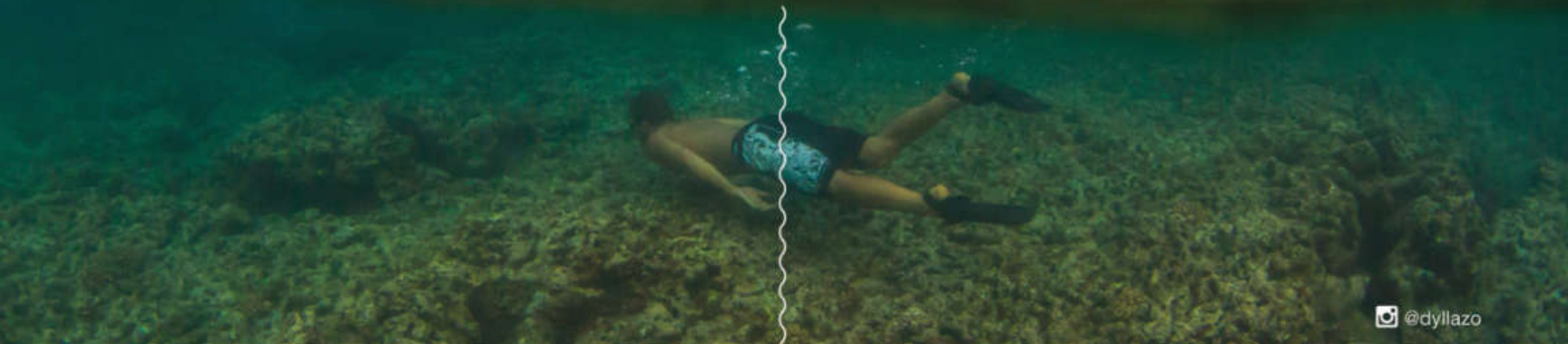
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From soaring ocean cliffs to the panoramic vistas of Waimea Canyon, the oldest and greenest of the Hawaiian Islands is the ideal place to turn off the GPS, reconnect with nature, and rejuvenate. That's something Dana Roberts learned when she first arrived on Kaua'i. Roberts, the founder of Mālie Organics, talks about Kaua'i's inspiring beauty—and abundant bounty.

"Kaua'i's volcanic soil produces some of the most unique plants in the world," says Roberts. "*Noni*, *kukui* nut, kava—the island's flowers, roots, and even clay are the core ingredients behind the Mālie brand."

After the birth of her first child over a decade ago, Roberts decided she wanted to raise her children in an environment where people lived in balance with nature and where *'ohana*, or family, was the heart of life. She decided to move to Kaua'i and instantly felt a connection. "The more I learned about the island the more I wanted to share it with the world," she says. "I fell in love with the Nāpali Coast, where the *maile* vine grows wild and you drive past fields of taro. It inspired me to develop a spa treatment that combines the fresh, green aroma of *maile* with the nourishing benefits of taro."

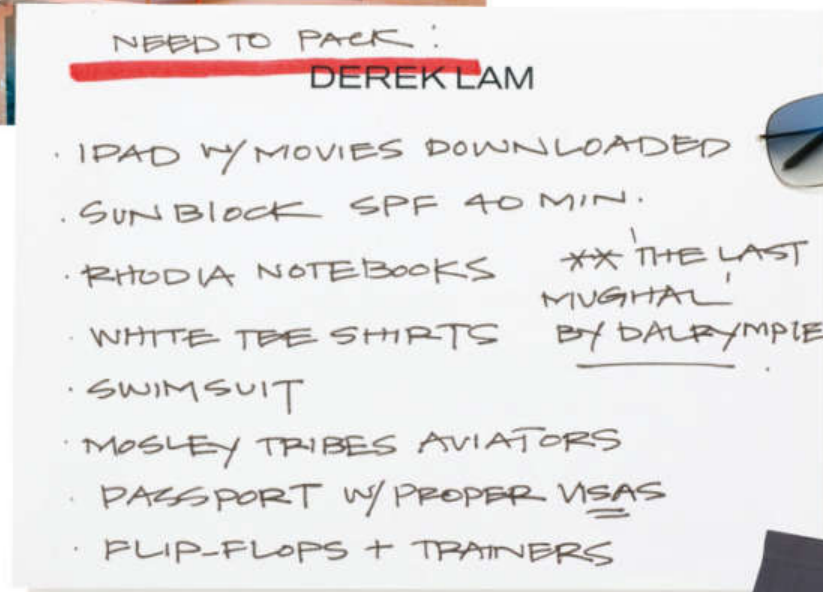
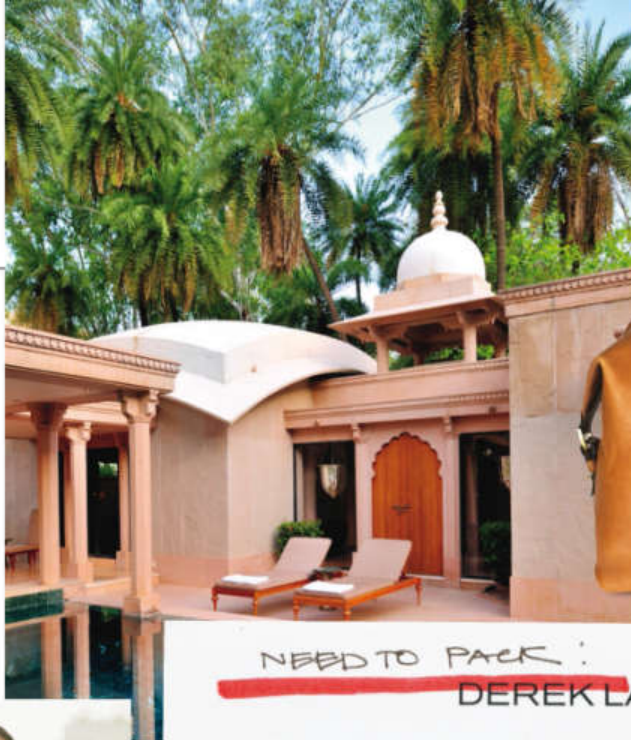
When she's not creating new additions for her line of luxury skin and body care, Roberts enjoys hiking to Hanakāpī'ai Falls and spending time on the North Shore with her family. But it was on the island's leeward side where she fell upon the perfect name for her company. "There are miles of empty, white sands and the Pacific shimmers in shades from navy to bright teal," she says. "*Mālie* literally means 'serene' in Hawaiian."

Kaua'i's majestic surroundings and lush landscape are intrinsic to the Mālie Organics philosophy and product line, but the island's warm, welcoming culture has been equally influential for Roberts and her family. "Kaua'i is a place where the community takes care of one another and treats visitors with the same *aloha* as they do their own *'ohana*," she says. "People are happy here. I don't see us ever going back to the mainland."



Kaua'i • O'ahu • Moloka'i • Lāna'i • Maui • Hawai'i





Clockwise from left: Derek Lam; a pool pavilion at the Amanbagh, Jaipur; **Mulberry** Clipper bag (646-669-8380; \$2,160); **Mosley Tribes** Aviators (amazon.com; \$114); **Rhodia** spiral pad and

Webnotebook (exaclair.com; \$5.50 and \$25); **Saturdays NYC** Ennis boardshorts (saturdaysnyc.com; \$75); **Hermès** sneakers (hermes.com; \$810).



The Vacation To-Do List

FASHION DESIGNER Derek Lam takes two types of vacations. There's the barely-have-to-plan-it, post-New York Fashion Week beach escape to Turks and Caicos (always Turks and Caicos; always Parrot Cay Resort), where the sole objective is "getting away and detoxing," says Lam. Then there's the big "winter trip" for which he keeps a running list of destinations farther afield, like India, where he's headed this December with his husband/business partner,

Jan-Hendrik Schlottmann. "Everyone kept telling us, 'You'll need a lot of time there,' and 'It's sensory overload,'" says Lam, who plans to spend two weeks in Jaipur and Udaipur. "And we put it off because it seemed so daunting. But overthinking travel is the wrong approach." The only pre-trip planning, besides booking himself at The Oberoi and Amanbagh (he's an admitted Aman junkie), is a little bit of reading. For this trip he's packing *The Last Mughal*,

by William Dalrymple. "It's about the end of the Mogul Empire and the beginning of the British Raj," he says. "I like reading historical nonfiction novels about a place I'm traveling to, then rereading them while I'm there. It's better than any guidebook." He also never overthinks his wardrobe, which is typically more or less the same, with a few variations depending on the climate. "I always pack white T-shirts by Save Khaki," he says. "On their own, they're crisp enough so I won't look like a tourist in places where dressing needs to accommodate local sensitivities, and when I wear one with a jacket, it looks polished." —LAUREN DECARLO

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Checking out the view from Domaine des Etangs, a family-friendly château an hour west of Limoges.

PHOTOGRAPH BY
ODDUR THORISSON



Clockwise from top left: One of the property's seven ponds; the eleventh-century chateau and front lawn;

simple yet elegant—braised fillet of beef with candied red onions and wild garlic at the hotel's restaurant Dyades.

In a Secret Corner of France

A former childhood home turned hotel offers guests a more playful take on traditional French hospitality.

"When people come here, their capacity to be amazed by simple things is renewed, and they become a little like children," says Garance Primat, the Geneva-based hotelier, spa doyenne, real-estate maven, and daughter of the late French mogul Didier Primat. She's speaking of **Domaine des Étangs**, her family home that recently opened as a hotel—one that wouldn't be out of place in a Charles Perrault fairy tale. On cool mornings, the mist rising from the ponds gives the turreted eleventh-century chateau an undeniable romance that runs through the 2,400-acre estate's 34 accommodations. The other-world vibe is due in part to its pastoral location 280 miles southwest of Paris in the relatively unknown Charente-Limousin region,

amid seven small *étangs* (French for *ponds*). Spend time here and you realize that this place upends the enduring but tiresome French idea that luxury has to be taken seriously. Yes, the linens are D. Port-hault and the food by an alum of New York's Eleven Madison Park, but the hotel is playful, banning the rote rituals and prim service of other French country house hotels. Want breakfast in a rowboat on one of the ponds? Done. Prefer to spend the day painting in the gardens? Someone will find you a stool. A vast children's game room fills the chateau's attic, and catered picnics are held in a forest glen. "I hope guests rediscover spontaneity here," says Primat. *Mais bien sûr*. How could you not? (domaine-desetangs.com; from \$550). —ALEXANDER LOBRANO



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Go Further

In Athens, You Should Stay Awhile

In the Greek capital, a centuries-old neighborhood has more to offer these days than souvenir shops, thanks in part to a new hotel with a bar worth lingering for.

If you're still under the impression that Athens merits little more than a pit stop—just enough time to glimpse the Parthenon before moving on to the islands—then you should book a night or two at the recently opened **Athenswas**. The hotel's rooftop bar and unobstructed up-close views of the Acropolis are major draws, as are the 20 mod-ish rooms with Le Corbusier arm-chairs and Warren Platner coffee tables. But the real selling point is the hotel's location in Plaka, smack-dab in the middle of historic Athens. Though it's full of tourists (especially since Greece's economic outlook has become sunnier than it was this past summer), there's more to do here than tour the ruins. Below, a cheat sheet on how to fill the time between sightseeing and toasting during happy hour on the roof (athenswas.gr; from \$200). —**SARAH KHAN**

SNACK: Housed in a refurbished neoclassical building, **Manimani** specializes in dishes from the rugged southeastern Peloponnese region of Mani, known for its simple but strong flavors and for recipes centered around fava beans and the orange-tinged cured pork called *siglino* (manimani.com.gr).

SPICE: Newly opened by a former journalist, **Daphnis and Chloe** is a tiny shop selling foraged and cultivated culinary herbs for which the Greek islands are famous, all beautifully packaged. Specialty food shops and top restaurants around the world are already fans (daphnisandchloe.com).

SHOP: The Plaka neighborhood is known more for its souvenir shops than for its stores with style, but **Forget Me Not** offers an antidote to the tourist dreck with its playful edit of home decor items, clothes, toys, and beauty products—all from contemporary Greek designers (forgetmenotathens.gr).

SIP: The classic Plaka café **Yiasemi** makes an ideal stop for a mid-afternoon caffeine fix—locals love an iced frappé or a hot shot of Turkish coffee (just be sure to call it *Greek*). Bright-green alfresco bistro tables and chairs climb a set of stone stairs in a charming street leading to the Acropolis (yiasemi.gr).



An Ultra Cabana by the pool at the 1 Hotel and Homes South Beach.

Good for the Environment

A new hotel brand finds the sweet spot between sex appeal and sustainability.

Walk into the 1 Hotel and Homes South Beach and the first thing you'll notice is the plants, which are seemingly everywhere—on the walls, hanging from the ceiling, potted in the bright, airy lobby, all pumping out that distilled oxygen as guests, sprawled on overstuffed couches, sip rosé from Tom Colicchio's intimate bar. It's a "green" aesthetic to be sure—both literally and figuratively—but one that doesn't make you feel like you're trapped in a West Elm terrarium or, worse, in an actual jungle. (Makes sense. The botanical installations are designed by the Wynwood Arts District's Plant the Future, which is decidedly more art gallery than florist.) It's all representative of the tasteful subtlety that thrums through former Starwood CEO Barry Sternlicht's new passion project, **1 Hotels**, a socially responsible hospitality chain that's as cossetting and comforting as it is sustainable. "The key is you don't have to sleep on burlap and be miserable," says Sternlicht, who in August debuted his second 1 Hotel, near Manhattan's Central Park, and will soon open one in Brooklyn. "It's been done before, but nobody's been doing it in the luxury space." One night spent under the covers on an organic hemp-blend Keetsa bed, wrapped in a hooded robe, drinking water that comes out of the tap already triple-filtered, and you'll wonder why it's taken so long (1hotels.com; from \$700). —**CANDICE RAINEY**



Acropolis views from the roof of the Athenswas.



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Reasons to Go

Five places we're packing our bags for this month...



1 POSITANO

Because Le Sirenuse's new bar is a breezy terrace nearly 20 stories above the Bay of Salerno. Carved out of the hotel's former rooftop car park (can your garage deliver views like this?), **Franco's Bar** is what we dream of when we dream of the Amalfi Coast: all pearl-white tile and marine-blue accents, plus an ocher fountain by Roman sculptor Giuseppe Ducrot. *Ecco:* Our favorite Posi hotel just got even better.

4 BEIRUT

Because just outside town, the '60s-era landmark **La Crêperie**, where ambassadors once dined alongside global celebrities, has reopened after a major three-year overhaul.



2 LOS ANGELES

Because L.A. is now a gourmet falafel go-to. Locals line up out the door at **Madcapra**, in Downtown's Grand Central Market, and at **Dune**, in on-the-rise Atwater Village. Both swap freshly grilled flatbread for pita, and Madcapra's crouton-like morsels contrast with Dune's bigger bites.

3 SAIGON

Because the city has just welcomed its tallest, most glittering hotel, the **Reverie Saigon**, which today soars above Dong Khoi Street in the new 39-story **Times Square** building.



5 PARIS

Because the carb-centric French capital has finally gotten hip to giving up gluten. In the tenth arrondissement, gluten-intolerant pastry chef Marie Tagliaferro turns out top-shelf *tartes au citron*, cream puffs, and more—all made with quinoa, corn, or rice flour—at her pioneering gluten-free bakery cum café, **Helmut Newcake**. More recently, **Chambelland**, a bakery/café in the eleventh arrondissement, started serving long, skinny sans-gluten white, multi-grain, and sourdough loaves, while just to the south, Parisians are flocking to the second arrondissement to pick up entire meals' worth of to-go GF soups, vegetable quiches, salads, and sandwiches at the new boutique-atelier from **Noglu**, whose original sit-down restaurant is a few doors away.

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Small Town, Big Flavor

Tucked away off Route 101 in Santa Barbara wine country, the tiny enclave of Los Alamos has quietly evolved into California's next great food and wine destination.

NOT LONG AGO, it was a dusty backwater with the nickname "Los Almost": a former stagecoach stop with a single main street on the fringe of the Santa Ynez Valley. Though just an hour northwest of Santa Barbara, it felt a good deal more remote. Flash forward to 2015 and once-sleepy Los Alamos (pop. 1,954) now sees a steady stream of wine-country visitors and day-trippers, many of whom are so taken with its languorous, wine-stoned cowboy vibe that they end up spending the night.

Some stay even longer. The town's reinvention is due largely to a tight-knit community of creatives, many of them L.A. refugees,

Clockwise from top left: Sonja Magdevski, owner of Casa Dumetz Wines and Babi's Beer Emporium; a house-cured salmon spread at Bob's Well Bread Bakery; a cow skull at the revamped Alamo Motel; among the grapevines at Martian Ranch & Vineyard; hats at Bell Street Farm; the Municipal Winemakers tasting room.

who came to Los Alamos in search of a second act. There's Bob Oswaks, who ran marketing for Sony Pictures Television and now mans the ovens at Bob's Well Bread, his artisanal bakery in a renovated filling station. There's Jamie Gluck, a former fashion advertising exec who spends his days in a ten-gallon hat at the helm of Bell Street Farm, a rustic-chic lunch spot with a phenomenal crispy *porchetta*. Across the street, journalist turned winemaker Sonja Magdevski runs Casa Dumetz Wines and the nearby Babi's Beer Emporium. And just down the block, in the 1880 Union Hotel, the sepia-toned, taxidermy-bedecked Wine Saloon is overseen by actor Kurt Russell, whose own GoGi pinot noir is served at the bar.

How on earth did this happen? The first glimmers came in 2004, when Clark Staub—a 20-year music-biz veteran and erstwhile Capitol Records VP—opened Full of Life Flatbread on the west end of Bell Street. With its obsessively sourced local ingredients

and massive 900-degree wood-fired oven (blessed on its first lighting by local Chumash elders), the restaurant was soon luring chefs and epicureans from all over the state—and putting Los Alamos on the map as a tiny but legitimate food destination.

A decade on, Los Alamos is again being transformed by an influx of young proprietors and entrepreneurs eager to put their creative stamp on a town they see as having Marfa-like potential. Zac Wasserman, the 27-year-old winemaker behind Frequency Wines, is part of the recent surge. "Los Alamos is a blank canvas—you feel like you'll be able to impact its future and grow with it," says Wasserman, who'd first considered nearby Los Olivos but found the town too expensive and oversaturated. Opposite his tasting room, the once-scruffy Alamo Motel (a 1950s relic) has been reinvented by motelier group Shelter Social Club. Now, with a stylish spot to stay the night, Los Alamos is seeing its cool-kid cachet grow.

Which raises the question: How long can it hold on to its pioneer-town charm?

For now, despite the drumbeat of new development, Los Alamos retains its egalitarian mix of silver-fox boomers, plaid-shirted millennials, and denim-clad ranch hands. (This is a place where a cherry-red Cobra roadster might be parked beside a dented pickup with peeling Sarah Palin stickers.) And there are still discoveries to be made—like the biodynamic Martian Ranch & Vineyard, run by Nan Helgeland, who's married to screenwriter and director Brian Helgeland (*L.A. Confidential*, *Mystic River*). Typical of Los Alamos proprietors, Nan is no dabbling weekend hobbyist: During the harvest, she's up at 3 A.M., tending to her vines. Pay a visit and she might take you around her produce garden, show off her Irish Dexter cows, or point out a red hawk's nest. As often happens in Los Alamos, you may linger a bit longer—and drink a bit more wine—than you'd planned. —EMILY POENISCH



An alfresco meal at Full of Life Flatbread.

Eating and Drinking Up Los Alamos

Alamo Motel

Inspired by the rustic minimalism of Georgia O'Keeffe's property in Abiquiu, New Mexico, this redesigned motel has 21 rooms featuring bleached cow skulls and starkly elegant animal portraits by Oakland artist Meagan Donegan. Stop by the Municipal Winemakers' tasting hut just outside for a bottle, and enjoy it by the Alamo's fire pit, framed by old-man cactuses (425 Bell St.; remember thealamomotel.com; from \$99).

Babi's Beer Emporium

Sit at the bar and sample Southern California craft-beer favorites (including tap selections from The Bruery and Modern Times), or hunt through the bottle collection for hard-to-find international brews from

Japan and New Zealand. The cupboard-size Craft Kitchen does swift trade in hand-cut pastas and Rancho Saint Julian beef meatballs (448 Bell St.; 805-344-1911).

Bedford Winery

Owner and winemaker Stephan Bedford is Los Alamos's unofficial historian—stop in for a tasting and you'll see why. Over sips of his superior syrah and cabernet franc, the conversation will swing effortlessly between his passion for wild mushrooms, Christopher Hitchens essays, and the town's colorful backstory (448 Bell St.; bedfordwinery.com).

Bell Street Farm

In addition to its famous *porchetta*, you'll want (no, need) the meat loaf sandwich—and don't

skip the salad. Owner Jamie Gluck relies on a trio of area farmers for his produce—including Shu Takikawa of The Garden Of farm, whose sweet, succulent red oak and butter leaf will change how you think about lettuce (406 Bell St.; bellstreetfarm.com).

Bob's Well Bread Bakery

With handmade artisanal breads, Stumptown coffee, and exceptional *kouign-amann* and *canelé*, Bob's has fast become every visitor's first stop. The bakery makes its own butter and jam and grows its own herbs and tomatoes (550 Bell St.; bobswellbread.com).

Café Quackenbush

With all due credit to Full of Life Flatbread, most locals will tell you that it



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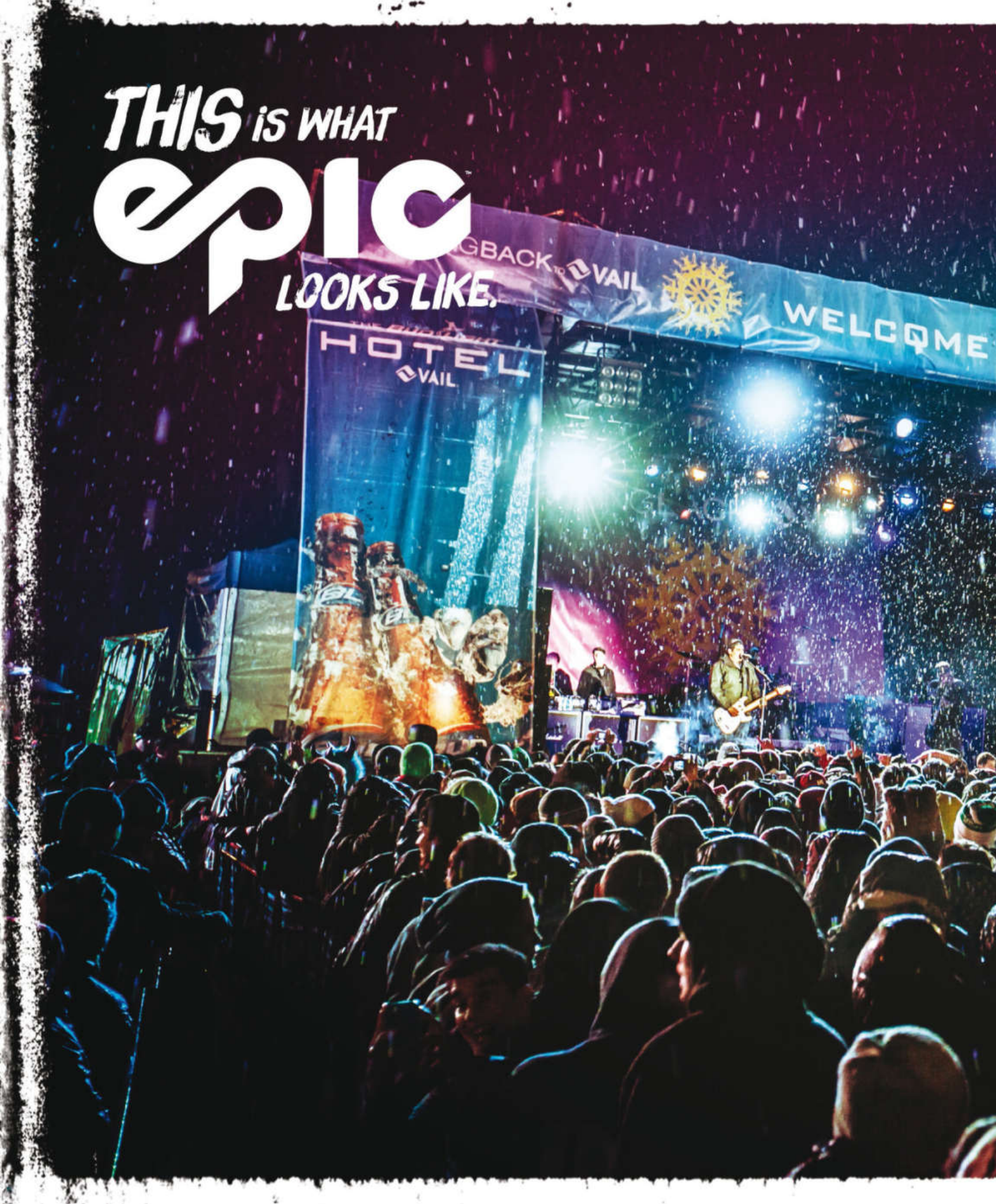
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was the opening of Café Quackenbush in 1999 that changed the course of this former biker-bar town. The pulled-pork sandwich and daily changing homemade soups still merit a visit, as does the collection of early- and mid-twentieth-century California Plein Air paintings, shown in the adjacent gallery (458 Bell St.; generalstoreca.com).

Casa Dumetz Wines
Winemaker Sonja Magdevski set up in Los Alamos because she wanted her wine-tasting room to be a destination, not just a “stumble-upon” operation. Her bustling and bright tasting room, which hosts a regular speaker series (topics range from astronomy to vineyard management), offers small-production Rhône varietals, including an excellent viognier and a perhaps-too-quaffable grenache-syrah-mour-

vèdre (388 Bell St.; casadumetzwines.com).

Depot Mall
If you're in search of rare Paul Anka vinyl or the actual restaurant booth featured in the movie *Sideways* (yours for just \$595!), this densely stocked, 28,000-square-foot curiosities emporium in a former railway station never fails to amuse (515 Bell St.; 805-344-3315).

Frequency Wines
Zac Wasserman has been making wine for just five years, but his moderately priced syrah and grenache-syrah-mourvèdre have already impressed critics (he's earned ratings of 90-plus from Robert Parker). The Santa Ynez native has winemaking in his blood: Wasserman's great-grandfather imported California grapes to make wine in the basement of his Bronx bakery (448 Bell St.; frequencywines.com).

Full of Life Flatbread
Come early fall, a weekly changing, hyper-local menu is built around seasonal treats like wild chanterelles, late-summer peaches, melons from historic Rancho San Julian, wild boar, and the robust Mangalitsa pork from nearby Winfield Farms (225 Bell St.; fullloflifefoods.com).

Martian Ranch & Vineyard
Named for the owner's two sons (Martin and Ian), this biodynamic vineyard uses French and Spanish grapes to produce bright and complex wines including albariño, grenache blanc, mourvèdre, and gamay. The tasting room is democratically priced and wholly lacking in pretense (9110 Alisos Canyon Rd.; martianvineyard.com).

Wine Saloon in the 1880 Union Hotel
A honky-tonk wine bar

seemingly out of a Quentin Tarantino western: swinging saloon doors, mounted deer heads, and a ceiling covered in dollar bills. Sample a glass of Kurt Russell's GoGi pinot or Kate Hudson's rosé, then shoot some pool in the back room (362 Bell St.; unionhotelvictmansion.com).

COMING SOON...

This fall, Bell Street welcomes two promising new tasting rooms, both across from the 1880 Union Hotel: **Lieu Dit**, a label specializing in Loire Valley varietals, from Tyler Wines' Justin Willett and acclaimed local sommelier Eric Railsback; and **Palmina**, which focuses on Italian varietals and has built a strong reputation in the nearby Lompoc Wine Ghetto. Expect patio tastings, food, and boccie.

Three More Great American Food Towns

DRIFTWOOD, TEXAS (pop. 2,467)

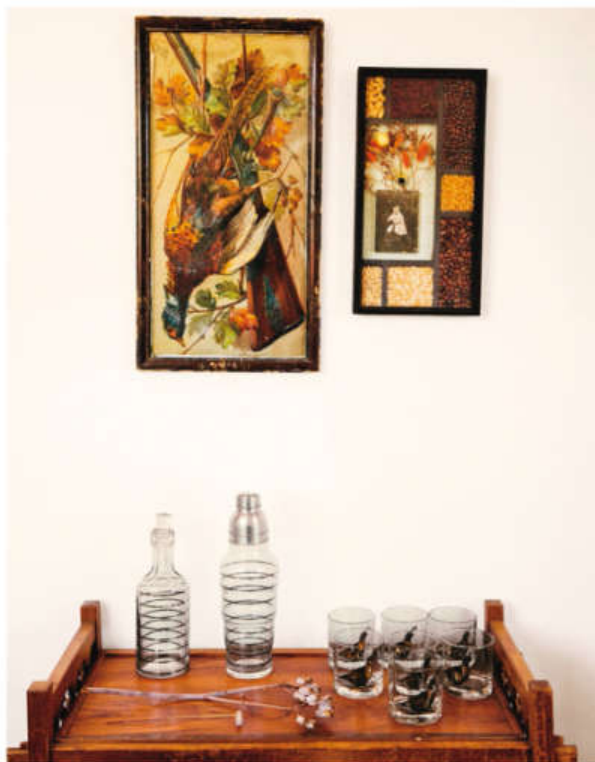
Twenty-five miles southwest of Austin, Driftwood is best known for the Salt Lick, one of the state's iconic barbecue institutions. Recently, it's begun attracting visitors for something other than brisket: a thriving wine scene. Three major vineyards—**Duchman Family Winery**, **Driftwood Vineyards**, and **Fall Creek Vineyards**—operate within the town limits, and all three make damn good wine (aglianicos, viogniers, vermentinos) exclusively from Texas-grown grapes.

GREAT BARRINGTON, MASS. (pop. 7,527)

Roughly equidistant from New York and Boston, Great Barrington has all the things you'd expect in the Berkshires—hiking trails, ski runs, a whole lot of trees—there's roughly one restaurant for every 150 residents. Standouts include **Prairie Whale**, opened by Brooklyn restaurant vet Mark Firth, whose farm supplies the pork, chicken, eggs, and fresh produce. A mile down Route 7 is the **Meat Market**, a whole-animal butchery selling house-cured meats and grass-fed beef. For lunch, order a half-pound burger with Vermont cheddar, house-made mayo, and pickles.

SPRUCE PINE, N.C. (pop. 2,123)

Urban refugees who once set their sights on Asheville are now heading 50 miles northeast to Spruce Pine, a mining town in the foothills of the Blue Ridge Mountains that's gaining national attention for its restaurants. The buzz is largely thanks to **Knife and Fork**, a modern farm-to-table spot, and **Spoon**, an upmarket cocktail bar; both are owned by Nate Allen, who spent a decade cooking in acclaimed L.A. restaurants such as A.O.C. —**MATT DUCKOR**



From left: Bob Oswaks, a former television executive, now owner of Bob's Well Bread; a drinks cart in an Alamo Motel suite.



Photography by Meredith Andrews



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From Left: Family of Charlie Trotter, Trotter Project Chefs, United Airlines Executive Chefs and students from Le Cordon Bleu

This transformation will begin in October 2015, with the move of United's p.s.® Premium Service transcontinental routes to their hub at New York/Newark, and it will continue across United's U.S. and international routes in the months to come. United customers can expect to experience regional and international flavors and fare inspired by visionary chefs from The Trotter Project, with new menu selections blending destination-based influences and culinary trends.

Throughout 2015, United and The Trotter Project have engaged in a series of menu development sessions, each focusing on a specific inflight dining experience. Through these sessions, United is developing an innovative global menu inspired by a world of flavors and spices—and the evolving palate of the customer. They are now introducing Thai and Indian cuisine on select international flights and creating a "farm to tray-table"



experience domestically with artisanal breads, fresh and local produce, and seasonal delights never before seen at 36,000 feet.

The innovation doesn't stop there. In recent collaboration sessions, United called on *Top Chef* star and former Moto executive chef Richie Farina to let the science of gastronomy rise to new heights for international BusinessFirst customers. London's Jesse Dunford Wood of Parlour is bringing an exotic twist on British fare to European and UK flights. Chef Bill Kim of bellyQ, UrbanBelly, and BellyShack is infusing his unique blend of pan-Asian barbecue into the menus of select regional and international flights.

Over the next year, United Airlines and The Trotter Project will continue their collaboration to take the customer dining experience to new heights.



Chef Richie Farina

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Remade in Texas

San Antonio's fledgling Pearl District has the idealistic vibe of a college campus, but with bike-sharing and well-dressed thirtysomethings instead of Ultimate Frisbee and lounging co-eds. Makes sense: The pedestrian-friendly redevelopment project, landscaped with indigenous plants requiring little water, spans 16 city blocks and once housed the sprawling Pearl Brewery, which closed in 2001. Since then, billionaire Christopher Goldsbury has transformed this tree-lined pocket into a hip neighborhood where the Culinary Institute of America and a handful of intimate restaurants sit on the banks of the San Antonio River. This month, the crush of cool kids who aren't flocking to Austin will have yet another place to gather: the Hotel Emma, a steampunk meets golden age charmer designed by Roman and Williams. Though you can see the Pearl District from the Emma's rooftop pool, you'll want to get outside on foot—or bike—for the best tacos in Texas.



1 Southerleigh

At this taproom connected to the Hotel Emma, brewmaster Les Locke has the enviable job of creating the first beers to come out of the brewery in more than a decade. Drink a German-style lager, a chocolate-and-coffee stout, or a bourbon barrel-aged ale with chef Jeff Balfour's Gulf Coast-inspired dishes, including San Antonio's snack of the moment: deep-fried snapper "throats" served with sweet pepper rémoulade (southerleigh.com).

2 Cured

Set inside the brewery's century-old Administration Building, this open-kitchen restaurant has a chophouse meets Wild West feel and one of the city's most interesting menus, including chicken-fried chicken livers and blood sausage Monte Cristo sandwiches from Steve McHugh, who previously worked at John Besh's Lúke San Antonio (curedatpearl.com).

3 Dos Carolinas

Texan guayabera maker Caroline Matthews offers hand-sewn shirting in two basic styles: classic (four pockets in tan linen) and more modern (two pockets in red seersucker). Off-the-rack options are available, and made-to-measure shirts take about four weeks (from \$170 to \$300). And at the Hotel Emma, rooms come with her lightweight

guayabera-style robes, which you can take home with you for \$110 (doscarolinas.com).

4 La Gloria/ Viva Tacoland

Twin taco temples on opposite sides of the Grayson Street Bridge bookend the northern edge of the Pearl—and yes, you should try both. At La Gloria, chef Johnny Hernandez promises "you don't have to die to go to heaven," delivering salvation in the form of *tacos al pastor*, ceviches, *tlayudas* (a sort of elaborate open-faced taco), and Yucatecan street-food specialties (chefjohnnyhernandez.com/lagloria). At Viva Tacoland, pair the locally made beers (Busted Sandal Slippery Rock IPA on draft; Pearl in cans) with fajitas and tacos served out of a food truck that pulls up alongside the spacious river-view courtyard (vivatacoland.com).

5 Museum Reach

This isn't the downtown River Walk you remember: An ever-expanding paved promenade along the banks of the San Antonio River, which connects the Pearl to points north (the Witte Museum, the San Antonio Zoo) and south of the city (the Alamo and four other Spanish missions), it is best navigated on two wheels. Try the city's easy-to-use bike-share program (\$10 for 24 hours) or a rental from Bike World, the Pearl neighborhood's top-flight cycle shop. —PAUL BRADY

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CHEF COSENTINO spent his childhood cranking the pasta machine in his great-grandmother's Rhode Island kitchen. Creating earthy, handmade food was a proud family tradition, and Chris was raised on a delectable fusion of traditional Yankee cuisine and classic Italian cooking.



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—Chef Chris Cosentino

As lauded Executive Chef of San Francisco's Cockscomb, Cosentino creates rustic Italian fare with a focus on fine meats—his signature dish being a prime example. "Cured, roasted, traditional cut, or offal, meat is my muse," says Cosentino. "And I'm extremely respectful of the animal's path from forest to plate." With this conscious culinary approach in mind, Cosentino cures his restaurant's entire charcuterie selection in-house.



Cosentino is also an avid enthusiast of new cooking techniques and for this he praises Miele. Complete with the M Pro Dual Stacked Burner System, over 100 MasterChef programs, and a larger oven capacity, the new Miele Range Series allows Chef Cosentino—and every cook—to have creative control to an exceptional degree.

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Manila, Reconsidered

The Philippine capital is commonly seen as little more than a layover stop en route to Boracay, Palawan, or another of the Philippine island pearls. But now there are a few good reasons to spend the night—or maybe three.

It's artier than you think.

Abandoned buildings have been converted into sprawling galleries and mixed-use creative spaces: Silverlens is the biggest player, representing the likes of Costantino Zicarelli, Patricia Perez Eustaquio, and other Filipino contemporaries at Art Basel. This is also the first time in 51 years that the country is showcasing at the Venice Biennale. Of course, if it's the style of Old Masters you're after, there's plenty to see by Juan Luna and Fernando C. Amorsolo at the venerable Yuchengco and Jorge B. Vargas museums.

The food scene is major.

Jetro Rafael, of Quezon City's Van Gogh Is Bipolar restaurant, is known for his radical organic eats, while Denny Antonino and Nicco Santos at Your Local, in Legaspi Village, do wonders with native ingredients in dishes like the pomelo salad with pickled quail eggs. Manila is also the first Asian city to host Madrid Fusion, the Spanish gastrofest that attracts the world's top chefs.

Even the old city is on the upswing. There's a big push to pedestrianize streets: Sidewalks have been added, traffic has been

redirected, and parking is banned in some areas. And in summer, on car-free Pasyal Sundays, jeepneys on General Luna are replaced by vendors selling jewelry and performers doing magic tricks.

Manila malls are the best malls. They're mixed-use retail spaces, really, with open-air shopping arcades, public art, loads of greenery, and solid restaurants. In Makati City, Bonifacio High Street and Greenbelt are the most impressive, but don't skip the Century City Mall, with its brand-new Hole in the Wall food court. —ASHLEA HALPERN



The torched salmon *donburi* with *ebiko* and *shiitake* black rice at Your Local (left), and the Greenbelt Mall in Makati City.

➔ **NEW RESTAURANTS WORTH THE FLIGHT** In **London:** Mississippi-born chef Brad McDonald will expand on the success of his Southern joint, The Lockhart in Marylebone, when he opens Shotgun in Soho this fall, with a focus on classic barbecue and lots of bourbon. • In **Paris:** American expat Daniel Rose, the wunderkind behind Spring and Spring Buvette, has purchased the historic second-arrondissement bistro La Bourse ou La Vie, which will get a major makeover. • In **Copenhagen:** Former Noma pastry chef Rosio Sanchez will move her breakaway-hit taco stall, Hija de Sánchez, from the Torvehallerne market to a proper brick-and-mortar space. And speaking of Noma, Sanchez's former boss René Redzepi will temporarily relocate the Copenhagen restaurant to **Sydney** for ten weeks in January. • In **Melbourne:** The wildly popular Nashville-style joint Belle's Hot Chicken will open a second location next month. —MATT DUCKOR



Heidi Swanson on How to Eat Everywhere

This month, the proto-natural food blogger behind 101 Cookbooks releases her new book, Near & Far, a recipe collection and travelogue based on her time in Morocco, Japan, Italy, France, India, and San Francisco (otherwise known as home). Here, she shares her intel on the walkable island you have to visit—and why staying put has its advantages as well.

What place can't you get out of your mind? "Naoshima Island, Japan. You can explore much of it on foot. It has wonderfully intimate museums—you can see works by James Turrell, Hiroshi Sugimoto, and Monet. I can't remember the names, but there's a sweet family-run *okonomiyaki* place and a bento spot where locals go for tea and rice bowls."

Is there a place that's changed your outlook on eating? "Italy. The way of life, families, and meals. There's a very old lady who sells the best eggs I've ever had—absolutely electric-yellow yolks—in the old Testaccio Market in Rome. Whenever I buy eggs, I think of her."

How do you decide what to bring back with you? "I look for great examples of pure ingredients that are hard to find in the States. At Epices Roellinger in Paris, there's an intense lime oil called *huile et cumbavas*—a few drops transforms curries."

Where to next? "I want to spend more time in Los Angeles, eating at restaurants like Sqirl, in Silver Lake. In San Francisco, I could eat at Kin Khao every day and be thrilled. As much as I love to travel, I arrive home with the realization that much of what inspires me is in my own backyard." —KATHERINE WHEELOCK

POST

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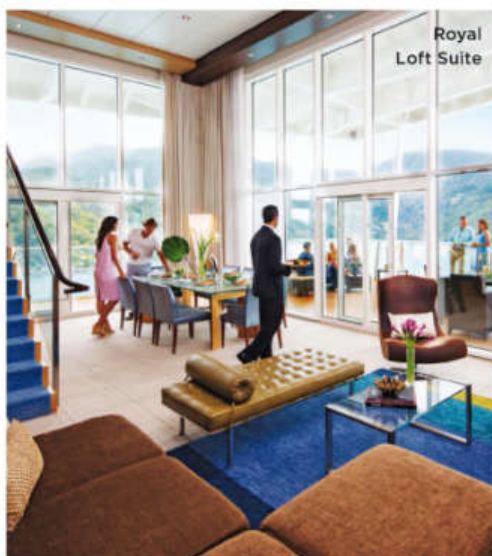
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SAVOR SAN DIEGO



WHEN IT COMES TO SAN DIEGO'S burgeoning culinary scene, prominent chefs are blending influences from classic Californian and Mexican recipes to deliver locally sourced Cali-Baja cuisine. Chef Trey Foshee, owner of Galaxy Taco, celebrates the culture and cuisine of Mexico through simple and quality foods, served in an energetic atmosphere. The taco and seafood-focused menu offers dishes prepared from scratch, including the house-made tortillas. For thirsty diners, Galaxy Taco offers an extensive collection of agave spirits and regional beers like Galaxy Corn Lager,

made exclusively for the restaurant by a local brewery, Benchmark Brewing. A new addition to the Cali-Baja food scene is Bracero Cocina de Raíz. Located in Little Italy, San Diego's most up-and-coming foodie-friendly neighborhood, Bracero delivers an eclectic and creative array of local flavors from renowned chef Javier Plascencia.

Curious epicures can also experience San Diego culinary culture through its array of food, craft beer, and wine events. During San Diego Beer Week (November 6-15) and the San Diego Bay Wine Food Festival (November 15-22), guests can

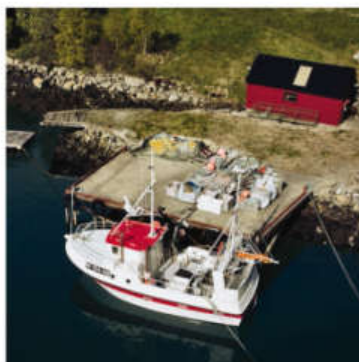


indulge in some of the best wines and craft beer in the world, dine on delectable local eats, and rub shoulders with some noteworthy celebrity chefs. Plan a visit in January to partake in San Diego Restaurant Week, a celebration of local fare offering guests the chance to savor local eats at discounted rates.

For an interactive community experience, the much-anticipated Liberty Public Market, coming fall 2015, is the place. Visitors will experience fresh local and artisanal foods including produce, seafood, and pastries. The market even boasts a classic butcher shop, wine merchants, locally roasted coffee, a craft-cocktail partner, and specialty handmade goods. Shop to prepare for your own home-cooked meal, or snack on-site at the market's many quick-service counters.

Whatever your taste, San Diego will whet your appetite for fresh, fun dining, foodie events, and a surge of local Cali-Baja flavors.





“... But there’s something about a good drive, where the end is just the end and the actual traveling is what’s memorable ...”

One car, two men, a fishing rod, and nearly 3,000 miles of Norway’s coastline: Chef **Magnus Nilsson**—of Sweden’s boundary-pushing restaurant Fäviken—shares scenes from an epic road trip.



A moment of complete stillness, followed by the sound of a silvery fish breaking the black surface of the North Sea. The lure plummets toward uncertainty; the line rolls from my reel with a whirring sound. Tiny droplets of brine and marine diesel fuel, stirred by the motion of rushing nylon, land lightly on my left hand. The smell of Norway, the smell of sea and boats, the smell of a possible fish for us to cook on our camping stove for dinner.

1. DURING CHILDHOOD SUMMERS in Sweden, my parents would pack my sister and me, some provisions, and a tent into the family's Volvo wagon and hit the road. Sometimes we went north, sometimes we went south, and more often than not we went to Norway. As much as my parents assured me (and still do to this day) that this was good for family bonding, I didn't always love those trips—and I didn't always love Norway the way I do now. But there was, and still is, something about a good drive, where the end is just the end and the actual traveling is what's memorable.

My friend Jason and I are now on a trip like this, a trip where we will drive nearly the whole of the Norwegian coastline, from Oslo to Kirkenes, in the far northeast. A trip with no purpose other than the pleasure of the drive itself and whatever experiences it brings as we cover 2,800 miles of road and cross 13 longitudes.

Norway is a country of extremes: When the south is alive with sap-green beech forests and endless fields of new wheat, the north is still all stark winter and gloom. Along the coast, timeless fishing villages coexist with ultra-modern opera houses and futuristic tunnels that stretch for miles under the sea. Driving through the country, you see it all: mind-numbing natural beauty side by side with abject industrial ugliness. The food, too, is a study in contrasts—much of it marvelous, of course, with deep connections to both land and culture. But there are also long expanses of culinary wasteland, places where the only forms of sustenance are hot dogs, inedible burgers, and something called a “taco calzone,” priced at about \$15 and served and eaten with absolute indifference. As we pass through these no-food zones, we resort to our cooler and our camping stove. In Norway it's easy to catch cod, saithe, and pollock

from the shore or from one of the many bridges that stretch across tidal currents.

2. WE SET OUT EARLY from Ålesund, the western port town midway between Bergen and Trondheim, and we've been driving for hours. I'm worried that we're nowhere near where, according to my paper map,



we should be by this point. I also can't help thinking that this terrain looks nothing like what was described by my friend, who'd sold me on the idea of stopping at a particular hotel near the remote town of Åndalsnes. Where is the eye-shatteringly gorgeous landscape, the river clear as gin, the little houses that seem to sprout from the forest floor? Out the window I see none of these things. It's all pretty enough, like most of the Norwegian countryside, but I'm decidedly underwhelmed.

And then, suddenly, it appears: Up ahead we spy the sapphire-blue Valldøla River rushing through the beautiful Valldal Valley, carving its way deeper into the

Gudbrandsjuvet ravine. Perched on the ravine's steep eastern bank are seven glass-fronted cabins—distinctly modern, yet still feeling like they belong—that are part of the Juvet Landscape Hotel.

The entire site is a nature reserve; a more conventional hotel was never an option. Conservation officials demanded that all structures be low-impact and easily removable, leaving no permanent trace on the land. The design of each cabin is unique: Built around existing trees and boulders, all are shaped to follow the natural curve of the ravine, not only respecting the flow of the river but embracing it, making it part of the architecture. Interiors are somehow dark and light all at once—wooden walls painted black, earth-brown carpeting, sunlight streaming through floor-to-ceiling windows. You get the impression of sitting in the burrow of an animal, waking from a winter's hibernation, and gazing across the river to a bright-green carpet of vegetation. There are no curtains on the windows and only minimal furnishings, just a comfortable bed and two chairs—nothing to distract from the view. It turns out my friend was not exaggerating: This is truly a magnificent place.

Our stay at the Juvet buoys our spirits. The next day, as we continue north toward Kristiansund, with Norwegian folk-pop blaring on the car radio, I feel good, and Jason seems happy. We settle into comfortable silence, which for me is a luxury, and a sign of a good road trip.

3. IT IS A TRUE PRIVILEGE to be handed a perfectly boiled gull's egg. This culinary epiphany strikes me on the remote island of Lånan, in the Vega Archipelago, south of Lofoten. We're in the kitchen of an island woman named Hildegunn. The air is dense with the smell of frying fish cakes; humidity condenses on the cool windowpanes. Hildegunn laughs about something someone says in Norwegian that I can't quite make out, then takes a big knife and chops a speckled green boiled egg straight through the shell, revealing an unbelievably

bright-orange yolk. The steaming eggs and fish cakes are set down in front of me, on a table laid with red-and-white cloth, turquoise salt and pepper grinders, and a small plastic bucket filled with slivers of something bright red and oily. The slivers turn out to be a local specialty called *seilaks*—thin slices of saithe cured in sugar and salt, then dyed fluorescent red. My mind is briefly consumed by the image of a vaguely salmon-like beast with glowing radioactive flesh.

That thought is quickly forgotten when the egg enters my mouth. Gull's eggs are bigger than hen's eggs, and even half of a half is a mouthful. Hard-boiled and seasoned with nothing but a sliver of *seilaks*, they are stunning in both flavor and texture, with a delicate sea aroma as a base note, enhanced by the salty-sweet fishiness of the cured saithe. It is a moment of culinary serenity, eating this fantastically delicious little dish, served in a place where it belongs, a place where it makes sense.

The relationship between man and bird has been of huge historical importance on Lånan, not only because gull's eggs are still gathered and eaten by islanders here but also because of the eider duck. This is one of the few places in the world where eider-down is still collected from the nests of wild birds, to be processed entirely by hand and turned into pillows, duvets, and mittens. Lånan's eiders are a strange hybrid of wild and domesticated: They linger in the archipelago during the warmer months, hatching their chicks before migrating south, then often return to the same nests every year—nests that are built not by the birds themselves but by humans, who fashion them out of seaweed and adorn them with tiny roofs. It's as if Lånan's eiders don't merely tolerate people but actively seek their closeness; as if they know that the island's human inhabitants will provide them with shelter from the elements and protection from predators in exchange for the soft down lining they leave in their nests.

Each fall, after the birds depart, Hildegunn and her family carefully harvest the feathers, cleaning and combing and transforming them into the greatest natural filling. Eider-down is virtually indestructible; it doesn't

lump up like the down from other birds, and it can be recycled almost indefinitely. Jason and I heard stories of families who have been buying their duvets from Lånan craftsmen for centuries, handing them down through generations and—when the duvets get a bit shabby—returning to the island for some fish cakes and to have them relined. To buy a new one is a commitment: A typical Lånan duvet can cost several thousand dollars (only about a dozen are made each year), and there's a lengthy waiting list. But to do so is also to buy into the history of Lånan, the specialness of this place and its inhabitants—to honor what the birds have voluntarily given, as their end of the deal they have with man. I reflect on

*It is a moment
of culinary serenity,
eating this fantastically
delicious little
dish, served in a
place where it belongs,
a place where
it makes sense.*

all this while sitting on the vibrating plastic deck of our rented boat, Lånan receding behind us as we bounce over the waves, back to the mainland and our car.

4. WE ARE NEARLY AT THE END of our journey, bound for Kirkenes, among the last towns in Norway before the Russian border. After Lånan we resumed our northward migration, via Lofoten, Narvik, and finally Nordkapp (the North Cape), near the very top of mainland Europe, and a great place to watch the midnight sun set over the sea. We've just passed through Honningsvåg—a small community that is probably the northernmost location where people live year-round—and turned onto a road that ends abruptly at the sea. According to our GPS, we should now be at a dock where a car ferry stops several times a day; a car ferry that we hoped would cross a few fjords and shorten

the final leg of our journey. But we see nothing indicating any form of transportation: no people, no cars, no ferries, no timetable—no nothing except this empty road and an abandoned dock surrounded by broken nets and floats and the frigid gray sea.

In the distance, we spot an elderly man with a cane walking by a dilapidated building, and we head toward him. When I ask about the ferry, he remains silent for a second, fixing us with a funny expression, then erupts into laughter, layered intermittently with coughing fits. He goes on laughing for a little longer than I think necessary, and I am beginning to suspect that he might be mad. Finally, he stops just long enough to tell us that the ferry hasn't operated here since 1997. Then he hobbles off down the derelict pier, giggling and muttering something about Swedes and their GPS.

Back at the car, we search the glove box and find a timetable for the Hurtigruten, a line of passenger and freight ships. It turns out that one of Hurtigruten's combined cargo-and-cruise vessels will leave from Honningsvåg in a few hours.

At the appointed time, we arrive at another dock on the opposite side of the village, but the ship waiting for us doesn't look at all like the floating monstrosity we'd imagined. What's in front of us now resembles a classic luxury liner from another era. The black-painted hull and straight bow, the polished wooden decks and brass fittings, remind me of a time when traveling the coast of Norway by boat was both the fastest and most comfortable option.

We are excited and relieved when the official-looking man beside the gangway says that, yes, there is space for two passengers all the way to Kirkenes, and that dinner will be served in the main dining room in a few hours. And we are as distraught as we were excited when we realize that the M.S. *Lofoten* cannot accommodate our car. She is, in fact, the last ship in the Hurtigruten fleet that doesn't carry vehicles.

There is nothing to be done. We take a quick tour of the ship's elegant wooden decks and salons, then bid the *Lofoten* farewell and return to our trusted Škoda to continue driving, once again, toward Kirkenes. ♦



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LEFT: Hammock perfection on Emerald Beach, Pangkor Laut, a private island resort in the Straits of Malacca.

BELOW: A water village on Mabul Island, off the northeastern coast of Sabah, Malaysian Borneo.



While the name conjures up images of ornate temples and pedaling trishaws, it's the legendary beaches that lure visitors. Batu Ferringhi on the island of Penang is the biggest draw, with unrivaled cuisine, nightlife, and water sports. For those seeking a more secluded getaway, hike through Penang National Park to Monkey Beach.

The Langkawi archipelago is yet another stunner. Its crystal-line waters and powder-soft sands are the jewel of the Andaman Sea. Island-hop from beach to perfect beach, lunch at the Four Seasons, then ride the cable car up Mount Mat Cincang for sweeping views.

For diving enthusiasts, Sipadan Island is one of the top sites in the world for its incredible biodiversity and dramatic drops. Glide through swirling schools of blackfin barracuda and under colorful coral overhangs, spotting sea turtles at every turn. The atoll reefs of Layang Layang are another must-dive.

Whether chilling out on post-card-worthy sands, indulging at an exquisite resort, or exploring the deep blue, Malaysia is truly a beach lover's paradise found.

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POST

NEWS, UPDATES AND EVENTS FROM THE PUBLISHER OF CONDÉ NAST TRAVELER

1

ITALIAN JOB

CNT hosts an intimate preview of the new Maserati Ghibli in Montauk, NY.

ERIC SHEIFFER,
MASERATI

2

AFTERNOON DELIGHT

Talenti Gelato comes to Condé Nast headquarters at 1 World Trade Center

3

NAILED IT

CNT teamed up with OPI to celebrate the Hot List Collection in SoHo, NYC.

1/ JULY 9

CNT and Maserati hosted an exclusive evening at the Montauk Beach House. Guests enjoyed Italian spirits while touring the Ghibli against a backdrop of stunning Italian photographs featured in CNT.

CARMEN
TEVIS MULLEN,
GUEST

KRISTINA
LOMONACO
CNT SPECIAL
EVENTS
DIRECTOR

BILL WACKERMANN,
CNT PUBLISHER

HIGHLIGHTS FROM CONDÉ NAST TRAVELER'S SUMMER CALENDAR.

MINDSHARE'S HILLARY FRIED
CHOSE TRANCOSO PINK

CNT GUESTS ENJOYED
COMPLIMENTARY MANICURES

2/ AUGUST 5

Talenti treated Condé Nast to a special sampling of their Aphonso Mango Sorbetto and three gelatos: Salted Peanut Caramel, Sea Salt Caramel and Double Dark Chocolate flavors.

3/ JULY 23

CNT debuted its limited-edition collection of colors with OPI, inspired by the 2015 Hot List: Trancoso Pink, Croatian Teal, and Guadalajara Yellow.

VISIT CNTPOST.COM FOR MORE

CHLOE WORDEN,
THE DAILY FRONT ROW

MASERATI

PHOTOGRAPHS: KALAS/DEBORAH KALAS PHOTOGRAPHY
(MASERATI EVENT); LAURA M. CLINTOCK (OPI EVENT)

The London Menu

Where and what to eat now, from Shoreditch to Notting Hill. **By Ben Schott**

BREAKFAST

"To eat well in England you should have breakfast three times a day." — W. SOMERSET MAUGHAM

St. John · Maltby Street Market
Old Spot bacon sandwich

The Delaunay · Covent Garden · Kedgeree

Granger & Co. · Notting Hill
Ricotta pancakes with honeycomb butter

SNACKS

Bao · Soho · Taiwanese steamed milk buns

Barrafina · Drury Lane · Braised ox tongue

Wright Brothers · Soho · Colchester oysters

Quo Vadis · Soho · Smoked eel sandwich

"Nearly eleven o'clock," said Pooh happily. "You're just in time for a little smackerel of something." — A. A. MILNE

Cuisine of the Day

Monday · Portuguese
Taberna do Mercado
Spitalfields

Tuesday · Israeli
The Palomar
Leicester Square

Wednesday · Vietnamese
Cây Tre · Soho

Thursday · Dim Sum
Yauatcha · Liverpool St.

Friday · Spanish
José Pizarro · Broadgate

Saturday · British
Hixter Bankside · Borough

Classic Sunday Lunch
Hawksmoor · Seven Dials

MAIN COURSES

Clay-baked duck at **Craft London** · Greenwich
The standout dish at Stevie Parle's New British newcomer is well worth trekking across the Thames to sample

Roast 120-day-old chicken at **Portland** · Fitzrovia
An austere, no-frills room belies the joyous freshness of Merlin Labron-Johnson's eclectic cuisine and imaginative wine list

Yorkshire suckling pig at **Clove Club** · Shoreditch
Isaac McHale's Michelin-starred favorite has recently introduced a pre-pay ticketing system: Don't be dissuaded!

Mont Blanc aux marrons at **Le Chabonais** · Mayfair
Modern "bistronomy" with the best British ingredients, from Inaki Aizpitarte of Paris's Le Chateaubriand

Roast wild salmon at **Spring** · Somerset House
A daily-changing seasonal menu in a truly glorious setting

Tasting menu at **Dabbous** · Fitzrovia
Oliver Dabbous's perfectly balanced and sanely priced tasting menu provides the one exception to our 86'd rule

INDIAN SPECIALS

Gymkhana
Elegant Mayfair room with modern takes on classic street food

Chutney Mary
King's Road icon, newly moved to St. James

Dishoom
Shoreditch simulacrum of a Bombay-style Parsi café

... or ask any Londoner for their "flock wallpaper" local favorite

BEST FISH 'N' CHIPS
THE GOLDEN HIND
MARYLEBONE

KIDS

Chick 'n' Sours · Dalston
Bleecker St. Burger
Spitalfields

Pizza East · Shoreditch
Bubbledogs · Fitzrovia
Gelupo · Soho

24-HOUR BAGELS
BEIGEL BAKE
BRICK LANE

OLD SCHOOL

The Wolseley · Wiener schnitzel
Rules · Game in season
The Ivy · Shepherd's pie
J. Sheekey · Fish pie
Wilton's · Native oysters
Dukes Hotel · 007's Martini

Odds any menu will feature the term "hay-smoked" — 8 to 1.
Reservations are essential pretty much everywhere; service will be hit or miss.
Remember: The Tube shuts down before midnight. Black cabs, while elegant, can be absurdly overpriced—so download Uber, or brave the crazy of a night bus.

COFFEE

Curators Coffee Studio · Aldgate
Taylor Street Baristas · Mayfair
Algerian Coffee Stores · Soho
Ben's House · Fitzrovia
Prufrock · Leather Lane
Nude Espresso · Brick Lane

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AKITA, JAPAN: A FEAST FOR THE SENSES

WITH ITS WEST BORDERED BY THE SEA OF JAPAN AND surrounded by sacred mountains, Japan's **Akita** Prefecture remains an isolated northern paradise known for its pristine beauty and vivacious cultural traditions. The lush countryside is abundant with fertile farmland and milky-water hot springs, and the cuisine boasts a distinctively fresh, seasonal mentality. While Akita's snowy winters may call for onsen soaking and warm-sake sipping, travelers choosing to visit during summer are greeted with captivating festivals that honor the past—and celebrate the present.



Kiritanpo-nabe hot pot

Tsurunoyu Onsen in
Nyuto Onsen-kyo village

NYUTO ONSEN-KYO

Nestled in the beech forests of Nyuto, a cluster of onsens, or mineral hot springs, remains virtually undiscovered by foreign tourists. Onsens have long played a healing role in Japan and their waters are believed to restore body and mind. The “Nyu” in Nyuto means milk, and while each of the rustic resorts is breathtaking, **Tsurunoyu Onsen** is the oldest (since 1638) and most revered.

LOCAL AKITA CUISINE

Onsens are part of a holistic Japanese lifestyle that also includes nourishing, seasonal foods. Akita's sansai, or mountain vegetables, survive the north's harsh winters and are considered superfoods. The region also produces exceptional quality rice, and the **kiritanpo-nabe** hot pot is a must-try. Kiritanpo are delectable rice dumplings that are kneaded and then skewer-toasted. Winter is also sake-brewing season, so sip away while steeping in Tsurunoyu Onsen.

WHILE WINTERS CALL FOR ONSEN SOAKING AND WARM-SAKE SIPPING, SUMMERS BRING AN EXPLOSION OF FESTIVALS.

Hanawa Bayashi
festival in
Kazuno city



SUMMER FESTIVALS

If you're visiting Akita in August, you're in for a colorful, otherworldly experience. Take part in **Kazuno's vibrant Hanawa Bayashi festival** and watch as lavish, gold-gilded floats flood the narrow streets amid the sounds of flutes, taiko drums, and samisen. During the **Nishimonai Bon Odori festival in Ugo**, graceful dancers dressed in silk kimonos glide down the main thoroughfare as bonfires light their path.

GETTING THERE

TO AKITA: It may be tucked away, but Akita is a breeze to get to. Hop a 60-minute flight from **Tokyo International Airport** or sit back for a scenic four hours via **Akita Shinkansen High-Speed Rail** operated by East Japan Railway Company.



TO NYUTO: The **Akita Shinkansen High-Speed Rail** from Tokyo to Nyuto takes only three hours. From Akita Airport, an **"Airport Liner"** taxi will drop you off at Nyuto Onsen-kyo in just two hours.

FOR MORE INFORMATION ON AKITA, VISIT [US.JNTO.GO.JP](http://us.jnto.go.jp)



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Word of Mouth
Black Book

CHICAGO

The Tiffany glass dome in Preston Bradley Hall at the Chicago Cultural Center.

We're not going to feed you that hackneyed line about this town "finally shedding its Second City status." But lately it seems like everyone we know has just gotten back from—or is itching to visit—Chicago. Right now, the city is going off at all corners. It's hosting the first-ever Chicago Architectural Biennial, a series of exhibits, events, and full-scale installations through January 3 that delve into the future of design around the globe. And you can't talk about what's new in the food world without mentioning Beverly Kim and Johnny Clark at Parachute or how Paul McGee is making tiki drinks cool again. "Things are happening fast and furious," says Peter Toalson, one of the geniuses behind some of the city's best new bars and restaurants, including Thank You and Parson's Chicken and Fish. "Chicago's looking pretty good right now." **By Paul Brady**

The Sky's the Limit

You won't be able to see or do everything at the Chicago Architectural Biennial—but try not to miss these.

Chicago Cultural Center

The hub of the event, the so-called People's Palace is across Michigan Avenue from Millennium Park and is an architectural icon in itself, with the world's largest Tiffany glass dome and grandiose granite-and-limestone exhibition halls. With works by 100-some architectural firms and up-to-the-minute intel on screenings, tours, and talks, the center should be your first stop.

Art Institute of Chicago

The museum is hosting a mid-career survey of visionary David Adjaye, the Briton who's probably best known for designing the National Museum of African American History and Culture in Washington, D.C. Curator Zoë Ryan promises "huge one-to-one-scale fragments of different parts of his signature buildings," as well as *Horizon*, an installation of one of Adjaye's wooden pavilions.

Millennium Park/Maggie Daley Park

The biennial hosted a design competition for new shade-and-snack kiosks to be installed along the Lake Michigan waterfront in 2016. Check out the winning model—by the firm Ultramoderne—and the three runners-up in Millennium Park. Nearby, the newly constructed Maggie Daley Park has an undulating ice-skating path that should open before the event's end; locals call it "The Ribbon."

THIS FLIGHT

THIS FLIGHT

OR THIS ONE

EVEN THIS FLIGHT

THIS FLIGHT

OR THIS ONE

OR THIS ONE

OR THIS ONE

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The Hotel Short List

The buildings may not be new, but nearly everything else is at these five properties around town.

The long-anticipated refit of the historic **Chicago Athletic Association** (across Michigan Avenue from Millennium Park) is two parts *Ace Hotel*, one part *Great Gatsby*. Rooms are full of sly nods to the building's sporting past: pommel horse-inspired benches, gymnasium-style pendant lamps, leather-wrapped table legs. Local Koval spirits in the minibar are a nice touch, too (chicagoathlethichotel.com; from \$320). Bring on the millennials at the **Freehand Chicago**, in the River North neighborhood. The hotel has shared accommodations outfitted with four bunk beds as well as reasonably priced private rooms—and a fantastic bar on the first floor—that appeal to a post-collegiate crowd (thefreehand.com/chicago; from \$240). The **Virgin Hotels Chicago** has 250 guest “chambers” that are bigger than a traditional room but smaller than a suite, with dressing areas and oversized bathrooms, as well as a clubby second-floor lounge and restaurant (virginhotels.com; from \$250). An ongoing floor-by-floor renovation at the **Peninsula Chicago** will trick rooms out with high-tech tablet-based controls for lights, televisions, and even ordering room service. And the property's pool, with views of the Hancock Tower, is still among the best in town (chicago.peninsula.com; from \$530). In the heart of the Fulton Market District, the 40-room **Soho House Chicago** offers six in-house dining options, a Cowshed-branded spa, and a stunner of a rooftop pool (sohohousechicago.com; \$290).



The view down East Washington Street from Millennium Park.



THE TABLE OF THE MOMENT

The most telling sign that **Maple & Ash** is a next-gen steak house is the menu's \$165-a-person “I Don't Give a F*@k” option, a decadent multi-course feast that includes “shellfish platters, caviar and truffles, waves of wagyu, and an armada of desserts,” says managing partner Brian O'Connor. It's also expansive and airy and not at all stuffy—with an open kitchen centered around a massive wood-burning grill. But there is *one* welcome nod to the past: The restaurant's James Beard Award-winning sommelier, Belinda Chang, got her start with Charlie Trotter (mapleandash.com).



The Drawing Room of the Chicago Athletic Association hotel.

SHOPPING GUIDE

Design Within Reach

Robin Standefer and Stephen Alesch, the founders behind the sought-after **Roman and Williams** design firm, have shopped all over the world, but they say you rarely see the low prices and broad selection that you do in Chicago. They tapped these local boutiques and markets when they were tasked with creating new interiors for the Chicago Athletic Association and the Freehand Chicago.

Architectural Anarchy

“A great salvage shop, it's open to the public by appointment only. This is the place to go when you're looking for a giant sign or a 25-foot-long counter. It's ephemera on a massive scale—like a World's Fair exhibit” (architecturalanarchy.com).

Broadway Antique Market and Edgewater Antique Mall

“Classic American antiques malls for those who love to dig, these two—they're basically right next to each other—have a great crush of vendors, and each is a one-stop shop. We loved their ceramics and found basically all of the lamps for the Freehand here” (bamchicago.com; edgewaterantiquemall.com).

Scout Chicago

“It's owned by Larry Vodak, a totally eccentric guy with a great eye, who loves the art of high-low contrasts like we do. If you're a mid-century person looking for a ‘spirit guide,’ this is the place—he knows the artists, the craftspeople, the lore, and the origin stories of pieces” (scoutchicago.com).

Chilled to Perfection

Chicago's best new restaurants aren't fancy—but they're damn good.

Bang Bang Pie Shop

The menu at this small, all-day Logan Square café splits along sweet and savory lines, with some of the city's best pies (honey, Key lime, chocolate pecan) and comfort foods like spicy fried chicken and sausage biscuits. As if all this weren't decadent enough, there's always the option to "put an egg on it" for an extra \$1.50 (bangbangpie.com).

Parachute

A finalist for Best New Restaurant at the 2015 James Beard Awards, Beverly Kim and Johnny Clark's Korean meets molecular gastronomy spot trades tablecloths and stuffy dress codes for mind-blowing dishes (clam soup with beef-and-foie-gras broth) and welcoming service—making it well worth the trek to Andersonville, a 25-minute drive from the Loop (parachute-restaurant.com).

Parson's Chicken and Fish

With a vibe somewhere between fast-food joint and whitewashed service station, Parson's serves fried-chicken sandwiches smothered in American cheese, and other

Southern flavors, alongside local draft beers and a seemingly endless stream of their signature Ne-groni slushies. In fair weather, the picnic table-filled courtyard is jammed with crowds stopping by after walking the nearby elevated park, The 606 (parsonschickenandfish.com).

Sink|Swim

Since it's from the cocktail geeks at The Scofflaw (just down the block), you'd expect top-notch drinks, but dishes like the gin-cured salmon and Singapore-style shrimp toast are as creative. The raw oysters and *crudo* are simple but excellent (sinkswimchicago.com).

Thank You

Two CIA grads staff the kitchen at this Chinese take-out counter serving classic dishes like General Tso's chicken, egg rolls, and *chow fun*—and, after midnight, Spam *musubi*, the Hawaiian mashup of canned meat and sushi rice. There's no seating here, but they also do bar service at the Honolulu meets Logan Square tiki bar Lost Lake, located next door (thankyouchinese.com).



Clockwise from top left: Hush puppies at Parson's Chicken and Fish; the bar at Sink|Swim; Thank You's chili-lime chicken wings and *chow fun*; the Esplanade Swizzle cocktail at Sink|Swim; custard pie and a biscuit at Bang Bang; the backyard Ping-Pong table at Parson's.

Bars the Pros Love

Local wine and booze hotshots tell us where they really like to drink on their nights off.

Belinda Chang, sommelier, Maple & Ash

"**Bijan's** is open until 4 A.M., they always remember my name, and my dirty Bombay Sapphire up with olives is always served in an enormous glass, not one of those girly champagne coupes" (bijansbistrochicago.com).

Clint Rogers, cocktail consultant, Dogma Group

"**Bom Bolla** has really nailed the tapas experience with their huge sherry menu and cava bar. They're also open all day, so you can go in the afternoon, get on your laptop, and have a couple glasses" (bombollabar.com).

Graham Heubach, general manager, Sportsman's Club

"**The Berkshire Room** is so welcoming, but it's really about the outstanding vintage whiskeys paired with a giant selection of crappy regional beers like Dixie, Hamm's, and Rhinelander" (theberkshireroom.com).

Allie Kim, head bartender, The J. Parker

"**Three Aces** has a great rotating list of beers, and I always order their version of In-N-Out's Double Double with a side of Bolognese fries" (threeaceschicago.com).

Paul McGee, owner, Lost Lake

"The daiquiri is a sacred recipe to me, and the one they do at **Billy Sunday**—with Silver Seal 18-year-old Demerara Rum, Batavia Arrack, black sugar, and lime—is worthy of a cab ride across town. Luckily for me, I live around the corner" (billy-sunday.com).



NEIGHBORHOOD WATCH

The restaurant-saturated
Fulton Market District just keeps getting better.

Roister, to judge by its medieval name, will offer a boisterous alternative to chef Grant Achatz's subdued-if-elegant Alinea. Stephanie Izard (Girl and the Goat) will open **Duck, Duck, Goat**, where the menu hews to Peking duck, dumplings, and hand-pulled noodles. Look to **Swift & Sons** for high-end steaks (aged *côte de boeuf*, A5 wagyu) in an Avroko-updated cold-storage warehouse. And former Spiaggia chef Sarah Grueneberg's first solo project, **Monteverde**, will serve pastas such as agnolotti with caraway and country ham, along with a full menu of variations on the classic spritz cocktail.

On Duty / Off Duty

The business traveler's guide.

BUSINESS BREAKFAST

Egg sandwiches, killer pastries, fresh-pressed juice, and excellent cappuccino are served in the airy exposed-brick lounge of **The Allis**—where everyone else is doing a deal too (theallis.com).

SOLO BREAKFAST

Hit the counter at **Dove's Luncheonette**, which, despite its name, serves *chilaquiles*, brisket hash, and pancakes starting at 9 A.M. (doveschicago.com).

DINNER WITH CLIENTS

Once a windowless dining room where the men of the Chicago Athletic Association would entertain their dates, **Cherry Circle Room** is now one of the city's most elegant new restaurants, with a menu of updated steak house classics (steak tartare with Gouda; pork chops with "clams casino sauce"; creamed kale) and an excellent cocktail list—try the Turf Club (cherry circleroom.com).

DINNER ON YOUR OWN

Take a seat overlooking the open kitchen at **Nico Osteria** for a master class in *crudo*, as chefs prep super-fresh snapper, mackerel, striped jack, and bigeye tuna (nicoosteria.com).

DIGNIFIED DRINKS

Grant Achatz's 14-seat speakeasy, **The Office**, offers an old-school counterpart to the hypermodernist Aviary restaurant/cocktail lounge (which is right upstairs). Liquor cabinets display stocks of vintage bourbons and vermouths sourced from around the world, and drinks are served in antique glassware (theaviary.com).

UNDIGNIFIED DRINKS

The dimly lit, *izakaya*-like bar at **Momotaro** is where Chicagoans load up on sake and skewers of charcoal-grilled yakitori—it's also where you'll dance to "Lady Luck," by Mr. Little Jeans, if you're there late enough (momotarochicago.com).

DISCOVER HANGZHOU

Visit a city once regarded by Marco Polo as "the most splendid and luxurious city in the world."
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Grand Canal



Tea Plantation



Lingyin Temple



West Lake

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Chelsea Yamase
and Zach Fackrell
at Cafe Poca Cosa

**TRAVEL ALONG
AS WE TAKE YOU
TO EACH STOP OF
OUR EXPEDITION,
AND INSPIRE
WANDERLUST
FOR YOUR OWN
ARIZONA GETAWAY.**

TUCSON

Stop one was the Omni Tucson National Resort, where the group first met at Bob's Steak & Chop House and rested up on the eve of the expedition. It's hard to decide which is nicer, the indulgent rooms or the menu favorites *Bon Appétit* calls "the kind of fare you'll want to go back for again and again."

Come sunrise, the Bryan Brothers were off to do what they do best—play golf. The Lodge at Ventana Canyon adds a challenge with an elevated and well-renowned third tee box that overlooks a beautiful yet intimidating valley of cacti. Still, it's unmistakably much prettier than most tee shots unleashed here.

Good local food is a must on any journey—and Chef Gabe certainly indulged. Downtown Tucson's Cafe Poca Cosa is where truly imaginative Mexican cuisine comes to life. The menu changes twice daily—proof of

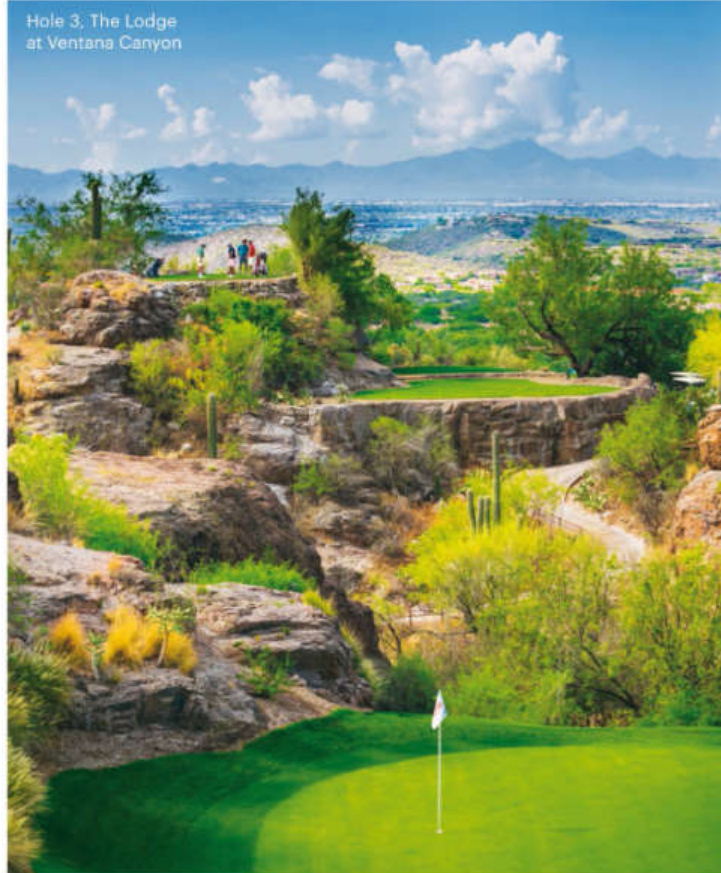
the passion chef/owner Suzana Davila exhibits for her food.

From a guided astronomy tour to salty saloon fun, Tanque Verde Ranch—the expedition's next stop—was just the right place to enjoy the Wild West with a touch of class. Morning further accented the dude ranch's charm, with horseback rides off the beaten path and a hearty breakfast cooked up along the trail. It was enough to give our city slickers cowboy dreams.

JEROME

Heading north, red rock replaced saguaros and our adventurers discovered Jerome, an old mining town built into the side of a mountain. A quick stop for sightseeing turned up great photo ops for Zach, unique shops, and the purportedly haunted Jerome Grand Hotel.

Hole 3: The Lodge
at Ventana Canyon



VERDE VALLEY

Leaving Jerome, our spooked group was happy to slow down while exploring the Verde Valley Wine Trail at Page Springs Cellars. There, they discovered what Arizona wine connoisseurs have enjoyed for years—exceptional wines and good times.




Chelsea Yamase and
Gabe Kennedy at the
Page Springs Cellars

Like what Arizona is serving up?

Check out video and more of our expedition at AZExpedition.com. And be sure to find out what happens next in November's *Condé Nast Traveler*.

PHOTOGRAPHS COURTESY AN PHAM



A misty, golden-hour landscape of a French village and vineyards. The scene is captured from an elevated perspective, showing a cluster of white houses with dark roofs in the lower left, surrounded by fields and vineyards. A winding road leads through the landscape. The air is thick with mist, and the light is soft and golden, creating a dreamy atmosphere. The background shows rolling hills and more distant buildings, all shrouded in the mist.

A crisp Alsatian
riesling, some
lusty charcuterie,
the flame-licked
perfection of
a *tarte flambée*—
is there anywhere
we'd rather
be this fall than
Alsace, tasting
our way through
one of France's
great food and
wine regions?

Maria Helm
Sinskey unearths
its singular
pleasures and
unique *terroir*.

Harvest Gold

PHOTOGRAPHS BY **MARTIN MORRELL**





Previous page, from left: The downstairs dining room at Strasbourg's Winstub S'Burjerstuwel, a 142-year-old tavern known locally as Chez Yvonne; morning mist rises over the Alsatian village of St-Hippolyte, just south of Kintzheim, as seen from the Château du Haut-Koenigsbourg, a twelfth-century hilltop fortress. **Left:** The Quai de la Bruche, in Strasbourg's Petite-France district, where the Ill River divides into several canals. **Above, from left:** Tomme du Chauvelin, Muenster, carré de Lorraine, and Bergkäs cheeses on display at Fromagerie Saint Nicolas, in Colmar; the grand dining room at Château d'Ilsenbourg, a nineteenth-century *petit palais* hotel set amid the vineyards of Rouffach.

ALSACE IS having a culinary moment—a moment that's lasted for several hundred years. “Farm-to-table isn’t some newly coined phrase for what’s occurring now in Alsace; it’s the way it’s always been,” says native son Gabriel Kreuther, whose Alsatian-inflected cooking has won great acclaim at New York’s The Modern and at his new, eponymous restaurant, also in Manhattan. The chef grew up on a farm near Haguenau and recalls a youth spent “digging for horseradish, gathering fruits, learning to make charcuterie, hunting frogs by flashlight—all of it destined for our dining table.”

Kreuther’s was hardly an unusual Alsatian childhood, nor would it be today. Throughout much of the French countryside, the old ways of growing and preparing and consuming food remain sacrosanct, but in Alsace—the land the *supermarché* forgot—they feel especially holy.

From its castle ruins high in the Vosges Mountains to its fertile plains cradling row after row of cabbages, Alsace is a quirky land of farmers and food artisans, hunters and gatherers, a land of preservationists practicing the art of fermenting, distilling, canning, and curing. “Alsace,” Kreuther adds, “is also the land of the pig.” Here, pork forms the basis of almost any meal, not least the region’s signature

dish, *choucroute garnie*: a heaping plate of sauerkraut cooked in goose fat and garnished with a dozen renditions of cured and smoked pork—ideally accompanied by a crisp, full-bodied Alsatian riesling.

The smallest region in France, Alsace remains an outlier in both culture and cuisine. There’s good reason for that: Germany lies just across the Rhine, with the river forming a narrow and porous border. Alsace has been passed back and forth between the two countries for centuries.

Today, the region’s food—not just cabbage and charcuterie but floral honeys, rich fruit preserves, aromatic Muenster cheese, foie gras, and smoke-kissed *tarte flambée*—has given Alsace its currency, as have its singular wines, in particular highly coveted whites. (Red wine grapes never really took to the rocky, sandy soil here, and so a great tradition of pairing pork-forward food with the region’s acid-tinged whites was born.) Some of the greatest pleasures of Alsace, in fact, are found along its twisting, 105-mile Route des Vins, tucked along the base of the Vosges and cutting through half-timbered villages, fortified towns, and wine-making centers. It’s in late fall that the region truly comes alive, after the summer crowds have departed, when the grape harvest is nearing its end and the cabbage harvest is in full swing. Get there now, before the moment fades away.



This page: A cabbage field outside the town of Krautergersheim.
Right: *Choucroute garnie*, the house specialty at Porcus, Strasbourg's most celebrated charcuterie emporium.





The Best of Alsace

Fall harvest season is an ideal time for an Alsatian tasting tour. From Strasbourg in the north to Mulhouse in the south, here are the quintessential reasons to go.

WHEN TO GO

Autumn is a high point in Alsace, not just for the wine harvest but the cabbage harvest, too. By early November the crowds have left, but the glorious fall weather remains. December finds storybook towns decked out for the holidays with Christmas markets (not least of all Strasbourg's, one of the oldest in Europe), often under a dusting of snow. After a quiet winter, things start up again in April—in time for that perfect pairing of asparagus and Alsatian riesling (but avoid the crowded Easter holiday). Late spring and summer are, of course, the busiest seasons.

GETTING THERE & GETTING AROUND

Strasbourg is just over two hours from Paris via TGV (track improvements will shorten the journey to 1 hour 48 minutes in 2016) or two hours by car from Frankfurt's international airport. There are also infrequent regional flights into Strasbourg International Airport in Entzheim, six miles outside town. A car is a must for reaching the villages and wineries—many of them open by appointment only—along Alsace's Route des Vins. It's only about 70 miles from Strasbourg, in the north, to Mulhouse, in the south, though you can easily spend five or six leisurely days exploring the region.



Left: At Winstub S'Burjerstuwel, in Strasbourg, a classic rendition of *pommes de terre sautées* arrives in a cast-iron baking dish. (The iconic Staub brand was founded in Turckheim, Alsace, in 1974.)

STAY

HÔTEL LES HARAS

Just beyond Strasbourg's ancient Petite-France quarter, Les Haras occupies the former home of France's National Stud Farm; weathered wooden floors, leather headboards, and horsehair curtain pulls are a nod to the property's equestrian past. (If Hermès created a hotel, it might look like this.) The grand, airy on-site brasserie, overseen by Michelin-honored chef Marc Haerberlin, turns out enlightened Alsatian fare such as a *tarte flambée* topped with shrimp and smoky paprika (Strasbourg; les-haras-hotel.com; from \$169).

HÔTEL À LA COUR D'ALSACE

Carved out of a cluster of fifteenth-century town houses and outbuildings, this village-like hotel is the top choice in medieval Obernai, which anchors the northern end of the Route des Vins. You'll find an ambitious fine-dining restaurant, a charming and casual *winstub*, and an immaculate holistic spa with a mural by Berlin artist Stefan Szczesny over the pool (Obernai; cour-alsace.com; from \$195).

HÔTEL LE COLOMBIER

This small high-design hotel—with a giant red resin stiletto shoe by artist Richard Orlinski in the lobby—is set in a 500-year-old town house steps from the canals of Colmar's Petite Venice district. Comfortable rooms combine heavy original beams and uneven hand-plastered walls with contemporary, clean-lined furnishings (Colmar; hotel-le-colombier.fr; from \$104).

HÔTEL CHÂTEAU D'ISENBURG

Play out your Gallic aristocrat fantasies at this mansard-roofed nineteenth-century palace set on ten park-like acres framed by vineyards. The 41 rooms, all with flounced drapes and most with Louis XIV antiques, evoke a certain faded elegance. There's an Asian-inspired spa, a mosaic-tiled outdoor pool, and a restaurant with soaring ceilings, sweeping

views, and a way with seasonal game, such as slow-roasted wild boar (Rouffach; chateau-disenbourg.com; from \$140).

EAT

WINSTUB S'BURJERSTUEWEL

A 142-year-old Strasbourg institution, the city's most cherished *winstub*, also known as Chez Yvonne, has a pub-like vibe—worn wooden tables, time-scarred floors—and terrific renditions of *presskopf* (a jellied mosaic of veal head cheese), *baeckeoffe* (a stew of juniper- and white wine-marinated beef, lamb, pork, and potatoes), and silky *coq au riesling* with buttery golden spaetzle. Simple local wines are served in *pichets*, or small pitchers, while the bottle list goes deep on gems like a crisp, mineral-edged Grand Cru Schlossberg Riesling from Domaine Weinbach, suited for nearly every dish you want to dig into (Strasbourg; restaurant-chez-yvonne.net).

FLAMME & CO.

Tarte flambée nature—a thin-crust, pizza-like classic topped with crème fraîche, onions, and smoked ham—was disappearing from Alsatian menus until chef Olivier Nasti revived it. At the slick, modern Flamme & Co. locations in Strasbourg and Kayersberg, Nasti pushes tradition with toppings such as foie gras pâté, Asian-inspired tuna, and local mushrooms (Strasbourg and Kayersberg; flammeandco.fr).

PORCUS

The gold standard in Strasbourg for all things fatted, cured, herbed, and smoked, this temple of pork produces a super-savory array of fresh and dried sausages; cooked, smoked, and air-cured hams; and pâtés and terrines of all types. Near the shop entrance, a spiral staircase leads to the narrow dining room; Porcus's iteration of *choucroute garnie* doesn't disappoint, with a choice of up to 15 types of sausages and smoked pork draped over a plowman's helping of sauerkraut (porcus.fr).

LA WINSTUB DU CHAMBARD

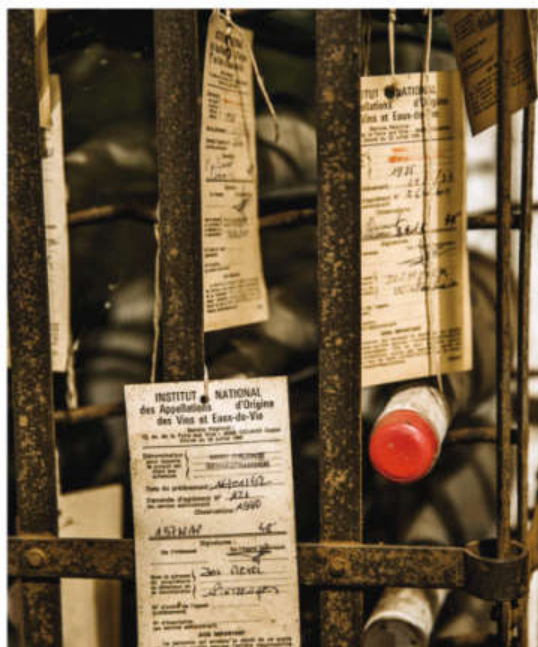
The informal, gingham-clad little sister to the two-Michelin-starred 64° Le Restaurant is part of the burgeoning empire of the Nasti brothers (the aforementioned Olivier and sommelier Emmanuel). Go for lunch after a morning of wine-tastings at nearby *domaines*—it's perfect in fall and winter, when you crave a bountiful serving of meaty *choucroute*. Look also for a marvelous *choucroute des poissons* made with delicate pike perch (Kayersberg; lechambard.fr).

L'ENFARINÉ

Locals flock to Kayersberg's premier *boulangerie* for artisanal breads, perfectly coiffed *kugelhopf* (an Alsatian cousin of the Bundt cake), and an amiable greeting from owner Olivier Krieg, who opened the place in 2012 with his German wife, Anja. L'Enfariné's *kugelhopf* is decadently dense and moist with fruit, while its crusty organic-flour bread makes a fabulous base for a sandwich or a wedge of local Muenster. Last year, the Kriegs were invited to participate in the *Best Bakery in France* competition, unheard of for a two-year-old bakery (Kayersberg; lenfarine.fr).

MAISON FERBER

Alsace's high priestess of *confiture* produces a beguiling array of sweet and savory delights at her shop in Niedermorschwihr, 15 minutes west of Colmar, but it's Ferber's house-made jams, which range from perfectly smooth to whole-fruit chunky, that steal the show. She prepares every nine-pound batch herself in thick-bottomed copper pots, working with local fruit like apples and strawberries in season and tropical imports and citrus in winter; the jewel-toned jars topped with polka-dot cloth line an entire wall, and her powdered sugar-dusted *kugelhopf* is the apogee of the form: moist threads of airy, barely sweetened cake flecked with almonds and dried fruit (Niedermorschwihr; christineferber.com).



From far left: Trimming vines at Kayzersberg's celebrated Domaine Weinbach; the cellars at Domaine Jospmeyer, in Wintzenheim. **Right:** A view over Kayzersberg from Domaine Weinbach.

CAVEAU MORAKOPF WINSTUB

Typically packed with locals and travelers seated shoulder-to-shoulder, this centuries-old timbered *winstub* offers delicious takes on iconic dishes like *fleischnacka*, a feather-light roulade of pasta stuffed with minced beef and bathed in a rich beef broth (Niedermorschwihr; caveaumorakopf.fr).

FROMAGERIE SAINT NICOLAS

Husband and wife Jacky and Christine Quesnot have been aging raw-milk cheeses for 30 years in a small *cave* outside Colmar; today, their gorgeous shoebox of a shop is the city's sole remaining *fromagerie* (Colmar; fromagerie-st-nicolas.com).

RESTAURANT LE 17

Hidden in the maze of pedestrian streets in central Mulhouse, this youthful, of-the-moment meeting place has modern interiors, chalkboard-lined walls, and a well-priced list of wines by the glass, many from regions beyond Alsace—a rarity here. Chef Jérémy Épinette tops his *tarte flambée* with chèvre (instead of crème fraîche) and a drizzle of local honey; pair it with velvety pumpkin soup and a refreshingly dry muscat or a *premier cru* chablis (Mulhouse; dixsept.fr).

FROMAGERIE ANTONY

Alsace's most famous *affineur*—indeed, one of the most acclaimed

in France—occupies an unassuming storefront in tiny Vieux-Ferrette, a stone's throw from the Swiss border. Second-generation proprietor Jean-François Antony displays his wares like museum pieces in a beautifully lit glass case: tiny buttons of chèvre, 110-pound wheels of Comté, and the oozy, orange, intensely barnyard-y Muenster for which this region is known, typically served with honey or cumin seeds. Stop in for a tasting of nine cheeses, with or without wine pairings (Vieux-Ferrette; fromagerieantony.fr).

SIP

DISTILLERIE METTE

The intoxicating scent of fermenting pears greets you at the heavy wooden doors of this small, artisanal eau-de-vie operation, one of the very best in France. Relying on the purity of subterranean springs and pristine local fruit, Mette's 87 varieties range from traditional pear, wild raspberry, and Mirabelle plum to unusual flavors like garlic and truffle (Ribeauvillé; distillerie-mette.info).

DOMAINE JOSMEYER

Jospmeyer is dedicated to art in both graphic and liquid form: Certain labels bear designs by Alsatian and Alsace-based artists, whose works are also exhibited in the tasting room. The Grand Cru Brand Riesling carries a vivid acidity and haunting salinity from granite soils.

While not grand cru in stature, the elegant Pinot Blanc *Mise du Printemps*, with its pear and peach bouquet, shows that with the right *terroir*, any grape can be noble (Wintzenheim; jospmeyer.com).

DOMAINE WEINBACH

Capuchin monks began making wine on this site in the Valle de Kayzersberg in 1612; the ancient *clos* and the beauty of the winery (built on the site of the monastery) set Domaine Weinbach apart, as do its refined and highly sought-after whites. Highlights include the Riesling Grand Cru Schlossberg Cuvée St. Catherine, grown in thin, sandy soils over granite, and the Gewürztraminer Cuvée Laurence, which derives its succulence from deep clay limestone soil (Kaysersberg; domaineweinbach.com).

DOMAINE DIRLER-CADÉ

At this fifth-generation winery just south of Rouffach, nearly 40 percent of the wines are produced from grand cru vineyards; beautifully proportioned and vividly flavored, few of them make it to the States. The Grand Cru Kessler Pinot Gris, from pink sandstone and clay soil, has smoky mineral notes underlying restrained pear and spice aromas. This is also a must-visit for gewürztraminer fans: Look for those from the marl-sandstone soils of the Spiegel vineyard (Bergholtz; dirler-cade.com). ♦

TASTING NOTES

Alsace is among the few great wine regions dominated by white varietals (gewürztraminer, muscat, pinot gris, and riesling), which run the gamut here from bone-dry to achingly, artfully sweet. Indeed, each is so pure and unique that you can have several whites over the course of a meal without ever missing a red, while their hit of acid perfectly cuts through the umami richness of the region's classic dishes. Biodynamic farming methods, embraced by many top producers, focus on the health of the soil, lending Alsatian wines their characteristic grace and luminosity. What's remarkable, of course, is how agricultural necessity—Alsations grow and produce only what the land will let them—and culinary ingenuity coincided to form one of the world's most distinctive intersections of food and wine.

For more photos of Alsace, visit cntraveler.com/alsace. And follow a sommelier's tips for picking the best bottles to bring home at cntraveler.com/wine-guide.



We'll Have What She's Having

Love her or hate her, Gwyneth Paltrow bet big on her covetable taste by launching Goop and its carefully curated content. In a landscape of bloodless lifestyle start-ups filling questionable niches, her discerning brand stands as a refreshing antidote, drawing a passionate response from fans and non-fans alike.

THE FIRST ROUND of name your favorite New York and L.A. restaurants began with a mix of the usual, and some unusual, suspects. We had a mutual swoon over Gjolina, a benchmark for farm-to-table hipster food in Venice. Then Paltrow went on a seamless bi-coastal riff: “Daruma-Ya, in TriBeCa, you will faint . . . it’s all Japanese people and you; the original Katsu-Ya in the Valley, just the original one; Sushi Park, the greatest fucking sushi in the world. . . . And you know what else I love, this place Marvin on Beverly.”

But she really had me at Reddi Chick, the 36-year-old institution in the Brentwood Country Mart, with an ode to the inexplicable superiority of its rotisserie chicken and fries served in a red plastic basket for \$10.99. (Reddi Chick, for the record, is in fact sublime; a few native Angelinos like me dream about it years after we’ve settled in other cities.) That the poultry is dubiously sourced and the fries napalmed with Lawry’s Seasoned Salt might seem off brand from the woman who “would rather die than give my kids Cup O’ Noodles.” Until you realize she is an equal opportunity arbiter of good taste—a trait that requires a kind of devil-be-damned confidence which, coming from a tall, thin, multi-talented movie star who actually knows her food, tends to inspire haters.

And also a lot of Twitter followers—some 2.21 million and counting. “I think the more you stay true to your world, the more people buy into it,” she says of Goop, the lifestyle brand she started in 2008. Paltrow accepts the paradox that the very uncompromising

PHOTOGRAPH BY
INEZ AND VINOODH

point of view which routinely roils the social media sphere is the very same one most people, once they actually go to the site, embrace for its anti-Yelp narrowing of the universe. Less celebrated perhaps is her ability to straddle the rarefied and the accessible, the .001-percent and the practical, the vaginal steam and the humble Sunday night meatball dinner—arguably the secret sauce behind a company that in seven short years has grown very organically from coveted insider’s newsletter to grande-dame influencer and e-commerce marketplace.

At the core of her budding empire is a no-lesse oblige evangelism that seems at odds with its oft-critiqued, tone-deaf elitism. “The overriding idea of the site is, how can we make good choices,” she says, taking my phone to help me download the updated QuickVoicePro recording app. “First of all, you never put anything on [the site] that you don’t want in your house, or that you don’t understand, or that isn’t part of the story.”

THE GOOP STORY is only getting longer and more legitimate. The appointment earlier this year of CEO Lisa Gersh, formerly CEO of Martha Stewart Living Omnimedia, means more proprietary lines and partnerships with like-minded brands such as Juice Beauty, and expansion into the contextual commerce space across food, fashion, wellness, beauty, home, and travel (the brand has compiled a four-city guide—for L.A., New York, London, and Paris—with plans to add Chicago to the list). With the recent completion of a \$10 million Series A round led by New Enterprise Associates, Goop has transitioned from a kitchen-table labor of love to a full-time business with 25 employees and a 62 percent revenue increase year over year. “Taking VC funding is the first step—committing to an investor is different from just committing to yourself,” says Gersh.

But if the next launch is any indication, Goop will always lead with its heart, or in this case, its gut. “I’m dying for a food truck—it’s my dream,” says Paltrow, who plans to man it at least in the beginning. “[Lisa’s] like, ‘I love that idea,’ so we’re working on that.”

—PILAR GUZMÁN



Have a Coke
and a smile.
Coke adds life.

FIRE &

Ex-New Yorkers Eric Werner and Mya Henry, the husband-and-wife team behind Tulum's most beloved restaurant, Hartwood, live in an off-the-grid world of their own making. Writer **Howie Kahn** spends a few days with the enviable couple, discovering what drew them here in the first place.

PHOTOGRAPHS BY **GENTL & HYERS**



W A T E R

An aerial photograph of a rugged coastline. The top half of the image shows a dense forest of green trees on a hillside. Below the forest is a rocky shore with light-colored, textured rocks. White, frothy waves are crashing against the rocks, creating a stark contrast with the dark, choppy water. The bottom half of the image is dominated by the deep blue-green water, which is covered in small, white-capped waves.

T

HERE MUST be a storm out there somewhere,” says Eric Werner, as our 20-foot launch pitches and yaws away from Tulum, motoring into the jewel-toned Caribbean. Werner, the 37-year-old chef/proprietor of Hartwood, has his eyes

on the horizon, where the 40-pound tunas run, but our captain, a barrel-chested Mayan named Eddie, won't take the boat much farther than the shallows of Soliman Bay. “*Es muy feo*,” Eddie says, watching the whitecaps roll our way, the inviting blue water darkening. Werner optimistically looks up at the sky instead, pointing to a swirling cluster of frigate birds whose presence, as hunters, promises schools of mature fish below: the dorado and mahimahi and wahoo to which he'll apply Yucatecan citrus, chilies, and strains of honey for any diner lucky enough to nab one of Hartwood's 40 seats tonight. “It's the biggest tease seeing all those birds out there,” he says. “*Muchos pajaros, amigo*. They're throwing the fish to one another in the air! They're taunting me!” Eddie smiles, amused by Werner's mythologizing. “*Lo siento*,” Eddie says. No fishing today.

Not one to be dissuaded by nature, having hacked the footprint for Hartwood out of the jungle with a machete six years ago along with his wife, Mya Henry, Werner suggests we anchor where we are and go snorkeling instead. “If we see turtles,” he says, “we're jumping right in, okay?”

Suddenly Werner, in mask and fins, somersaults over the gunwale, makes a splash, and kicks away. Within minutes, the current carries us both hundreds of yards from the boat, making it hard to get back. Werner, always looking for the edible in every scenario—a phenomenon he calls “market eyes”—just wants to talk about fish as we bob up and down, taking shots of salty sea spray to the mouth. “Below us are a lot of the species we serve at the restaurant,” he says. “These shallow-water reefs are the nurseries, and it's good to check them out when it's too rough to fish.” He points out a mass of little silver swimmers darting over a head of coral. “Two hundred baby amberjack,” he says, before diving down for a closer look. Werner surfaces and smiles. The healthy bounty keeps him happy.

Since he relocated to Tulum from New York in 2010 with Henry, Werner's outlook has been shaped by understanding, and embracing, the rhythms unique to his surroundings. Things in the Yucatán—going fishing and otherwise—don't necessarily happen when you want them to; adapting to the unexpected matters. And while time coming nearly to a standstill is essential for vacationers, halted progress can make running an ambitious restaurant nearly

impossible. But Werner and Henry wear that paradox well. To flip through their new book, *Hartwood: Bright, Wild Flavors from the Edge of the Yucatán* (out this month from Artisan), is to see what it looks like to move to paradise forever. Together, they're sun-kissed and loose, a blend of tranquillity and energy. In person, though, their most stunning attribute is the work they've put into making Hartwood such a coveted reservation on Mexico's east coast.

IN THE VERNACULAR of contemporary global beach travel, it's widely accepted that “Tulum” isn't much more than the few miles of uneven jungle road known as the Carretera Tulum Boca Paila, and the businesses—and nature—lining both sides of it. Small hotels, dominated by palapas, stretch unassumingly along the ocean, subtly staged stores and restaurants opposite. A few tented campsites remain, signaling Tulum's longtime identity as an off-the-grid retreat for hippies. But while Tulum still possesses a kind of idyllic quiet that no longer exists up the coast in more developed resorts like Cancún and Playa del Carmen, it has also acquired a reputation, among travelers in the know, for getting carried away with the same faux-bohemian lifestyle tropes that recently pushed its hippies aside in favor of hipsters eager to pay far more for yoga, juices, and essential oils. Now, those vacationers, with their established Instagram personas and fabulous raffia hats, are already off looking for the next Tulum, having left behind a commercial footprint for an enduring faux-bo beach resort. SoulCideta, coming soon. Hartwood, however, feels like an antidote to all that, valuing timelessness over trend. “We have a vested interest,” says Henry, “in keeping Tulum the same place we fell in love with.”

Before Hartwood was Hartwood, Werner explains, it was a parcel of land nobody wanted on the wrong side of the Carretera Tulum Boca Paila: no ocean view, no refreshing sea breeze. Instead, there were decaying trees and thick vegetation, snakes and fire ants, fish swimming in a foot of swamp where the kitchen now stands. The air hung heavy and hot. Werner and Henry first visited together in 2009, and the trip—“no TV, no Internet, no phones, cut off from distractions,” according to Henry—sparked an idea: quit jobs, change course, move south. Werner had been a chef at Brooklyn's Vinegar Hill House, and before that he'd cooked at Peasant in Manhattan. Both restaurants use wood fires, Werner's enduring lodestar, to make memorable, flavorful food. Henry, for her part, had been managing events at two busy hotels, The Standard and then the Soho Grand. Opening something together seemed like a better path than spending time apart. Leaving frigid, frenetic New York for the perpetually balmy, beachy Caribbean sounded brilliant. The next year they made the leap.

Previous page: The Yucatán jungle meets the peninsula's rugged coast.

Right, clockwise from top left: Mya Henry, Werner's wife and partner, with daughter Charlie; Werner handles fresh-caught Caribbean lobsters; the wood-fire oven at Hartwood; the chef picking his own corn.

THE COUPLE'S CHEAT SHEET

While Hartwood's owners spend the vast majority of their time keeping the restaurant working, they also have their favorite spots around town and a tight list of recommendations for visiting friends. According to Henry, consider doing Tulum like this:

STAY AT ...

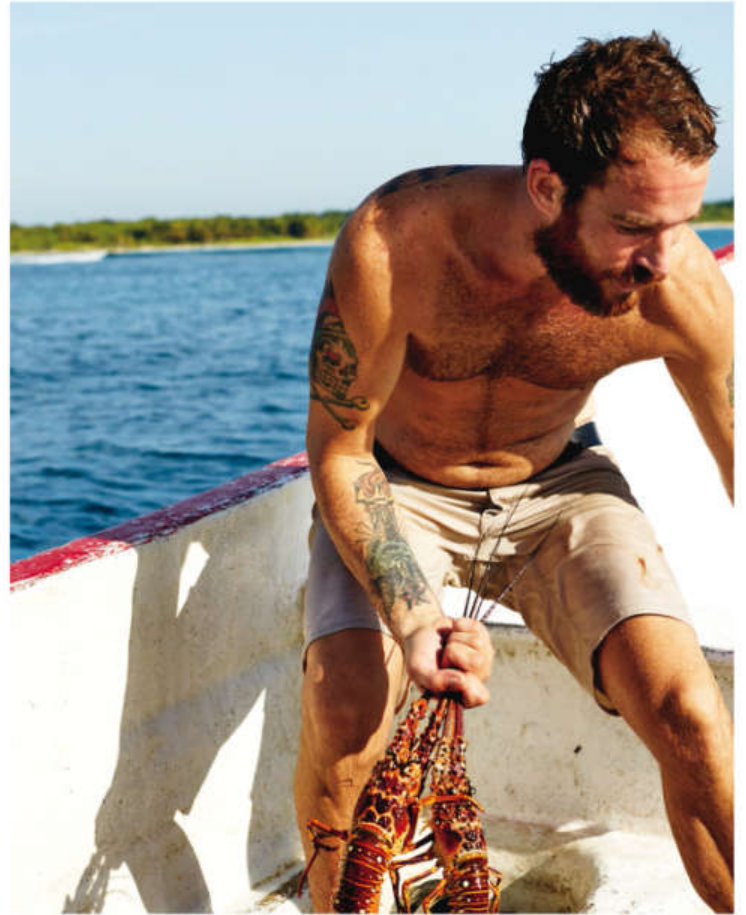
“**Casa de las Olas**, which has amazing, peaceful oceanfront views. **Jashita**, in Soliman Bay, is paradise for snorkelers, divers, and fishermen. And **Villa Soliman** is a great private house for large groups or families to rent.”

EAT AT ...

“**La Chiapaneca** for *tacos al pastor*; and, on the beach road, **Restaurare** for vegetarian.”

SHOP AT ...

“The tiny places in town for copal, hammocks, and handmade toys for the kids; **Josa Boutique** for cover-ups, dresses, and (soon) children's clothes; **Be Tulum's Spa Store** for skin care and jewelry by local artists; and **Coqui Coqui Hacienda Monte Cristo** for perfumes and accessories.”





One thing to know about building an outdoor restaurant in the jungle: The jungle continuously wants to take the restaurant back. Hartwood has no roof, for the most part. The only walls separate the bathroom from the dining room, the dining room from the pantry, the dish-washing station from the impressive-sized wood-burning oven and grill. Since the restaurant isn't on any municipal electricity grid, Werner and Henry run a generator to power a few lights: enough so the cooks can see what they're doing. Candles light the dinner tables. A lamppost salvaged from the former estate of Colombian drug lord Pablo Escobar, who kept a house nearby, is by the entrance. A dozen or so large coolers handle refrigeration needs. Ice is delivered four times daily. Potable water is trucked in, too. Hartwood's tables are touched up constantly, protected with marine-grade varnish. The wooden beams and poles surrounding the bar are sealed under 20 coats of white paint. With the encroaching jungle and the salt air, Werner says, maintenance must be constant: "If we didn't run a tight ship, the restaurant would be gone in less than a month."

In a single morning, Werner easily shatters any notion of Tulum as a one-street wonder. All in all,

it's actually a 790-square-mile municipality, one of ten that make up the Mexican state of Quintana Roo; it neighbors the states of Yucatán and Campeche, both to the west; combined, these states account for the Yucatán Peninsula. In essence, it's all Hartwood's territory, a vast and fertile ecosystem that Werner has spent the last six years exploring and decoding. He talks about his daylong honey runs to Oxxutzcab, the kaleidoscopic produce in the market of Valladolid, farming up north in accordance with Mayan methods (crop rotation, slash and burn) at the milpa of 54-year-old Antonio Balan, who does everything at Hartwood from growing its corn to providing security, sleeping on the premises in a hammock at night, kept company only by his machete and, sometimes, the moon. But it's the water, Werner says, that best illustrates the area's connectivity, the way past and present, myth and reality, converge under the blazing tropical sun.

Before lunch, we're already on a second boat, gliding over the coastal lagoons of the 780,000-acre Sian Ka'an Biosphere Reserve, where Werner has traded 1,200 pesos (\$75) for a ride on a fiberglass skiff with a Bob Marley decal affixed to the bow and a teenaged captain named Rodrigo

Above: Mangoes, pepitas, habaneros, and cilantro—some of the ingredients used in the house salsas. **Right:** Ciruelas, Mayan plums that grow on the Hartwood property, are often served with whole roasted fish.



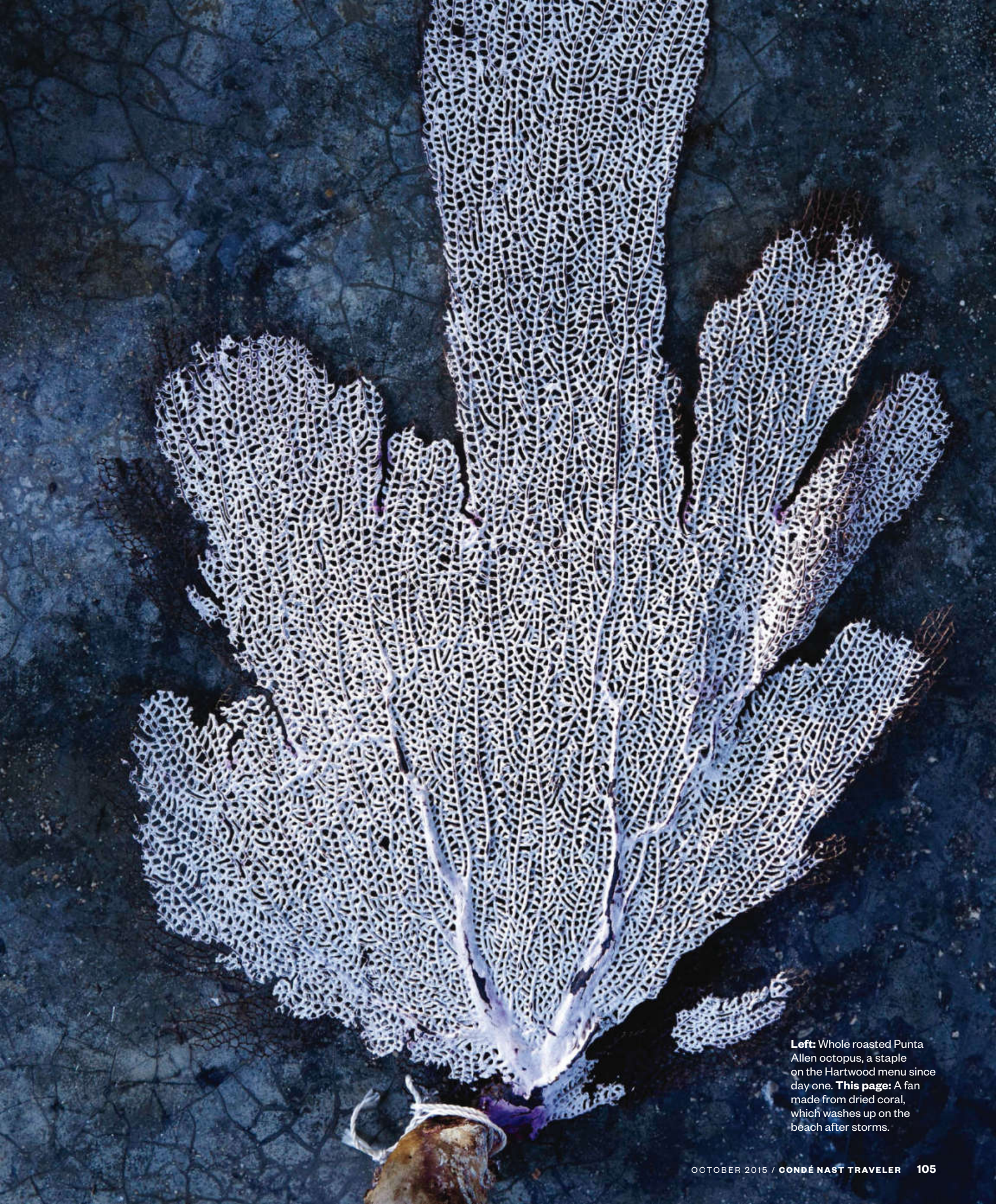
steering the outboard motor. Rodrigo stops the boat where the water begins to narrow into a channel, while Werner explains that the Mayans cleared these passages from within the mangrove swamps and used them as their trading routes. The idea of traversing an empire, looking for the best food, is one that predates Werner here by several thousand years, and he feels honored to be working in the same tradition. Up on a mound of land sits an ancient ruin where the natives once gathered to exchange goods. “If you close your eyes,” Werner says, “you can see the headman sitting up there in all his tribal gear, jaguars as pets, ready to trade.” He then splashes down into the clear water once again, floating off beneath an arched canopy of orchids, pushed by an effervescent current.

After an hour of remote, meditative flotation, inspecting flowers and blue crabs, mangrove roots and the tiny fish slaloming among them, Werner suggests we check out one more body of water. “Let’s hit a cenote,” he says, referring to the naturally occurring sinkholes that dot the landscape and link to one another in a sprawling subterranean network of watery caves with names like Coliseum Room, False Dreams, and Hall of Giants. Minutes later, Werner

is standing on the edge of a rock formation ringing a sizable hole in the earth. He jumps into the abyss. The sound of displaced water makes a bass-like, thumping echo. Plunging into the cool depths, you hear a whoosh of water that sounds infinite, the flow of one cenote into the next. “The Mayans saw this as the passage into the underworld,” Werner says, gathering his breath and diving down once more.

Hartwood, in its own way, echoes the surreal surroundings. “The concept was to blend into the environment as if we had been here forever,” says Henry. It only takes a minute at dinner to realize she’s succeeded in creating that kind of magic, what she calls a “humble picnic feel.” I watch as a server walks around the sunken dining area with a smoldering bucket of copal resin, smoking away the mosquitoes like a priestess swinging a holy censer. Padding over the white limestone pebbles, she shrouds the restaurant and its *mezcal*-drinking patrons in a dreamy, fragrant fog. The haze mingles with the darkness, with candlelight and the mesmerizing flames coming from the kitchen. And it’s hot, which can either feel uncomfortable or sexy. It’s a choice, really, so choose sexy. Order a *piña habanero* margarita. Lick the rim. Sweat. Stay.





Left: Whole roasted Punta Allen octopus, a staple on the Hartwood menu since day one. **This page:** A fan made from dried coral, which washes up on the beach after storms.



Left: The bright hue of a centuries-old church “reminds us that color can be timeless yet new—a thought that inspires our cooking,” says Werner.

Below, from left: A cake of grapefruit, *mezcal*, and burnt honey; Werner says of the islands that dot the lagoon near his restaurant, “Just being there is a sacred experience.”

Werner spends the night manning the oven and the grill. If it’s 90 degrees where I’m sitting, he’s feeling something much hotter. For the duration of service, standing between the fire and the kitchen’s centerpiece, a six-foot-high altar of woods and fruits—sour oranges, coconuts, *saramuyo*—he touches every dish, emphasizing that he’s working in a culture where products are crafted by hand. “Most everything in the restaurant was made by local artisans,” Henry says. “The tables, ironwork, oven, grill, our station for drying dishes, the jute-rope chairs. Our ladies sew the aprons that the staff wear. One employee came to work in a shirt onto which he had hand-embroidered our logo.”

Such artisanship isn’t a brand or lifestyle in Tulum. Rather, it’s life and an obvious lure for Americans, creatives from Brooklyn and Los Feliz who feel compelled to come here. In cooking, especially, there are no shortcuts. The taco stands in Tulum Centro sell meats that roast for hours. Tortillas are homemade and fresh. Crafts like hammocks are stitched with fine intricacies and sold in shops without names. One afternoon, on Werner’s recommendation, I find myself on an empty beach occupied by such hammocks and by Chemico, a shack of a restaurant in which a family makes ceviche. I order and, for the next 45 minutes, as the sole customer, hear the sounds of my meal’s preparation, along with rustling palms and crashing waves. While I wait, I rest in a hammock. And when I finish what amounts to a poignant meal, I get back in the hammock. This is the point of Tulum, I think: appreciating tradition while being blown around in a breeze.

As famous as Hartwood has become, it retains the fundamental earnestness with which it was created. Like Henry’s intentions for the restaurant’s ambience, Werner’s food feels of a piece with the Yucatán: conveying warmth, abundance, and otherworldliness. His ingredients pay homage to the local ways, while his techniques reflect his creativity. Warm papaya empanadas come hot off the grill. Cold smoked fish is fanned out over *chaya* and garnished with a hibiscus-dyed pickled egg. Lobster acquires superior flavor and texture by being both grilled and roasted. Everything has the right balance of richness and acidity, sweetness and spice. By the end of the meal, I feel like I’m floating—in sea, lagoon, or cenote—all over again.

The next morning, before heading to the airport, Werner takes me for a coconut. We drive through Tulum Centro and into more rural areas, passing the epic taquerias—*al pastor* at La Chianpaneca; *camarones* at El Camello Jr.; *lechón* at Honorio. We cruise through a cloud of butterflies and stop at a stand in the small town of Macario Gómez. The old shopkeeper waddles out from behind a pyramid of coconuts as his daughter begins to whack the tops off the two we want to drink. Werner has known the vendor for years, and it’s this familiarity that prompts the man to slowly pull up his shirt to reveal a fresh surgical scar. “I was dead for five minutes,” he says, grinning. “*Muerto*. Then I saw the light.” Driving away, I ask Werner for the man’s name. With a cold coconut in his lap and the temperature outside climbing past 100, he says, “Let’s call him Suerte—Lucky. We’re all so lucky to be here.” ♦





THE WORLD ACROSS THE RIVER

PHOTOGRAPHS BY **BRIAN FINKE**

By Stephen Orr



Just over the East River from Manhattan lies a dizzying mix of global flavors—chili-bathed dumplings, coconut baklava, New York’s best tortillas and Thai food... **Welcome to Queens—no passport required.**





Previous page, from left: Pork and hominy *posole* at Tortilleria Nixtamal in Corona; chef Ali Al-Sayed plates mezes at the Kabab Café in Astoria. **Left:** Nepali *sel roti* (deep-fried, slightly sweet rice-flour bread) at Dhaulagiri Kitchen in Jackson Heights.

FOR MANY New Yorkers, Queens—home to La Guardia and JFK airports—is a place of arrivals and departures, a place one passes through en route to somewhere else: the city’s gateway to the world. But for those of us lucky enough to live and eat here, Queens is a world unto itself. An entirely delicious one.

How could it not be? The borough has one of the most ethnically diverse populations in the country. Name an immigrant group and I’ll point you to where they’ve settled in Queens: Greeks and Egyptians in Astoria; Thais in Woodside and Elmhurst; Mexicans in Corona; Nepalese, Indians, Bangladeshis, and South Americans in Jackson Heights; Chinese, Taiwanese, and Koreans in Flushing. . . . It’s a patchwork, polyglot landscape that, not coincidentally, offers up some of the city’s finest *momo*, *bao*, tacos, moussaka, *pad kee mao*, dosas, kebabs, kasha, soup dumplings, and almost any other far-flung specialty you can think of—often just an elevated train ride away.

Yes, Queens can seem baffling to outsiders. It’s New York’s largest borough by area, a sprawling, gritty streetscape where 30th Avenue intersects 30th Road and 30th Drive, street addresses involve numbers like 135-25, and a good many signs and menus are not in English. This might explain why visitors and residents from across the river generally stayed away, at least until recently—while a certain other borough next door grabbed all the attention. But while the brownstones of Brooklyn may have a corner on charm, Queens traffics in a different sort of energy: Its allure is authenticity, and its beauty is on the plate.

Lately, however, a palpable shift has occurred as more New Yorkers wise up to Queens’s endlessly varied food scene. Among savvy and hungry locals and out-of-towners alike, it’s become the borough to explore, and to eat your way across.

Since I moved with my husband to Jackson Heights in 2007, we’ve seen reaction to our borough evolve from “Huh . . . what’s *that* like?” to “Can you send me dinner recs for Flushing?” And food lovers are coming not just for traditional iterations of global cuisines—which Queens wins at, hands down—but for more forward-thinking spots, too, where next-generation chefs have discovered that cheaper rents plus changing demographics add up to culinary gold. The upshot? This is the next outer-borough frontier—and believe me, I’ve got dinner recs aplenty.

FLUSHING

With its high-rise hotels and steamy basement noodle joints lifted straight from a Wong Kar-wai movie, Flushing feels like another city entirely, which it once was. Founded by the Dutch in 1645, it’s now home to one of the nation’s largest Chinatowns.

BIANG! Jason Wang made his mark with Xi’an Famous Foods, a noodle stall started by his father in the Golden Mall basement (see next page). Soon he launched a takeaway branch in the East Village that’s since expanded throughout Manhattan. This sleek glass storefront on Flushing’s Main Street is his first sit-down restaurant.

What to order: Pork buns and grilled meat skewers ease you into Mount Qi noodles, bearing the refined licorice flavor of star anise. Next up, any of the “spicy and tingly” lamb dishes will numb your tongue.

(A cucumber salad tempers their intensity.)

41-10 Main St.; biang-nyc.com

XIAO DONG BEI The cuisine of Dongbei (the northeast Chinese region formerly known as Manchuria) is marked by raw or lightly cooked vegetables and complex spice mixtures.

What to order: Double-cooked sliced pork belly with chili leeks; any of the whole fish preparations; or a vegetable medley of potatoes, green peppers, and eggplant in a vinegary soy sauce. 133-51 37th Ave.; xiaodongbei.chinesecuisine.com

FU RUN With fluorescent lighting and at least two big televisions playing Chinese news, this spot doesn’t deliver much in the way of ambience, but like Xiao Dong Bei, it’s a tantalizing introduction to Dongbei flavors in New York City.

What to order: The signature dish of Muslim lamb chop baked with a crust of spicy cumin and sesame seeds, and one of the cold vegetable salads, such as shredded potato with green



chilies and scallions, or a refreshingly tart *lao hu cai* (tiger vegetable salad) of cilantro, scallions, and tiny salted shrimp tossed with sesame oil and rice wine vinegar.

40-09 Prince St.; 718-321-1363

GOLDEN MALL Head down the dingy steps to this basement of tightly packed open kitchen stalls, where you'll start at Chengdu Heavenly Snacks, a specialist in the chili-heavy, noodle-driven cuisine of Sichuan's capital. Next, you'll want to grab a stool at Helen You's justly famous Tianjin Dumpling House for delicate made-to-order dumplings.

What to order: At Chengdu Heavenly Snacks, *dandan* noodles with minced pork are a straight shot of oily *umami*. At Tianjin Dumpling House, sample dumplings filled with lamb and green squash, and pork and dill.

41-18 Main St.; 212-518-3265

DUMPLING GALAXY Helen You from Tianjin Dumpling House recently opened her first full-service restaurant—a more refined affair, with red and white decor in Chinese lacquer—in the Arcadia Mall, a few blocks from the Golden Mall.

What to order: Chopped lobster sautéed in ginger and garlic, and any of the dumplings.

42-35 Main St.; dumplinggalaxy.com

KULU DESSERTS After school and in the evening, Flushing kids gather here for ice cream and small jars of Chinese milk pudding. The latter's consistency takes some getting used to, but once you do, its subtle sweetness is crazily addictive.

What to order: Milk pudding flavored with black sesame and green tea, or—if you're feeling wild—desserts made from the stinky-but-delicious durian fruit.

37-06 Prince St.; kuludesserts.com

FANG GOURMET TEA Out of a narrow shoebox of a store on a nondescript shopping strip comes some of the best tea in New York City. Sit for a Taiwanese-style tasting of oolongs, jasmines, and puerhs: A server brews and pours each tea with great ceremony, while explaining the leaves' origin and flavor profile.

What to buy: At \$108, a five-ounce tin of Original Dong Ding Oolong Honey Aroma isn't cheap, but other options dip below \$20 for two ounces. **135-25 Roosevelt Ave.; 888-888-0216**

Left, from top: At Dumpling Galaxy in Flushing, dumplings being wrapped and prepped for boiling, and whole lobster sautéed with ginger and scallions.

Right, from top: Peking duck in a Flushing storefront; *sukuti*, a Nepalese dish of spiced dried beef with garlic, tomatoes, and onion at Dhaulagiri Kitchen.

ASTORIA AND LONG ISLAND CITY

Grapevines climb over driveway pergolas and roses surround classical statuary in the low-rise, largely Greek neighborhood of Astoria—even as a new millennial generation of late-night (and non-Hellenic) restaurants move in. In nearby Long Island City, which faces Manhattan across the East River, a similar shift is afoot, with old-school Italian, Russian, and Balkan spots being joined by hipster-friendly newcomers.

AGNANTI On a quiet corner opposite Astoria Park, black-and-white photos of Greek film stars decorate the walls of this taverna. Brusque waiters negotiate the tightly packed wooden tables, bantering in Greek with the regulars. In the breezy outdoor café, it's not *too* much of a leap to imagine you're on Patmos. (Okay, maybe not quite.)

What to order: The grilled octopus or branzino; *pikilia* (grilled vegetables) with mashed garlic and *skordalia* (garlicky puréed potatoes); and *soutzoukakia* (meatballs cooked in tomato sauce). These simple island dishes live or die on execution—and here, it's perfect.

19-06 Ditmars Blvd., Astoria; agnantimeze.com

ARTOPOLIS BAKERY Tucked inauspiciously in the back of a strip mall is a Greek bakery redolent of cinnamon and turning out delicious, deceptively simple cookies, most of them the color of pale-yellow cake batter.

What to buy: *Melomakarono* (honey and walnut cookies); *galaktoboureko* (a thick baked custard pie flavored with lemon and orange—much lighter than it looks); and a fantastic coconut baklava.

23-18 31st St., Astoria; artopolis.net

KABAB CAFÉ Egyptian chef Ali El Sayed is renowned for two things: his tiny open kitchen and his outsize personality, equal parts gruff and warm. A native of Alexandria, he's been cooking in this Steinway Street storefront—decorated with his collages of wallpaper and travel scenes—since 1989.

What to order: Expertly seasoned *kofte* (minced meat) kebabs; grilled vegetables sprinkled with za'atar. 25-12 Steinway St., Astoria; 718-728-9858

BEAR Though it looks as if it has occupied the same Long Island City side street for generations, this Eastern European hideaway was opened only in 2011 by Kiev-born siblings



Natasha Pogrebinsky (a chef and former contestant on the Food Network's *Chopped*) and her brother, Sasha. The pair focus on updated versions of Ukrainian and Russian staples such as kasha, borscht, *salo* (a Russian version of lardo), kielbasa, and creamy mushroom stroganoff.

What to order: A *zakuska* platter of smoked fish, cured meats, pickles, and dark bread, which arrives on a wooden board with glasses of chilled vodka. Or arrange in advance for the \$175 (yes, in Queens!) nine-course tasting menu of seasonally changing Russian specialties, buoyed by flights of rare and obscure imported vodkas. **12-14 31st Ave., Long Island City; bearnyc.com**

TAMASHII RAMEN A cold fall evening spent hunched over a steaming bowl at Tamashii, with its darkly lit interior and young crowd, is as satisfying a Queens meal as any.

What to order: The spicy and rich *tantanmen* ramen with ground pork, bean sprouts, and vegetables is Tamashii's specialty, and for good reason. **2905 Broadway, Long Island City; tamashiiny.com**

JACKSON HEIGHTS AND CORONA

Back in the day, if Manhattanites ventured to Queens for a meal, it was often to Jackson Heights for Indian. The neighborhood's glory days as a South Asian food stalwart may have passed, but worthy spots remain. Just to the east is primarily Hispanic Corona, home to a sizable Mexican community and a growing Nepalese one, too.

DHAULAGIRI KITCHEN Tiny and tricky to find—the sign outside says merely TAWA FOOD CORP—the borough's best Nepali restaurant is itself worth the journey to Queens. Minimal seating means you're basically sitting in chef-owner Kamala Gauchan's cramped kitchen as she conjures up her beguiling Kathmandu specialties. (She's the unabashed star of the operation, clearly reveling in the attention.) In one corner, *sel roti*—circles of slightly sweet rice-flour bread—are deep-fried like doughnuts; in the other, Indian-style *paratha* and *chapati* flatbreads are rolled out under a giant photo mural of the Himalayas.

What to order: You're here for the Nepali *thali*, a meal consisting of small bowls of vegetable *tarkari* (curries), sauces, chutneys, pickles, and a mound of rice, borne on a circular metal tray. And as many of those *sel roti* as you can eat.

37-38 72nd St., Jackson Heights; 718-877-7682

TORTILLERIA NIXTAMAL Manhattan residents Shauna Page and Fernando Ruiz opened their tortilla factory and taqueria near Flushing Meadows Park in Corona in 2008, and their legend has grown ever since. Superbly delicate tortillas are pressed out on a giant machine imported from Mexico, which occupies pride of place in the center of the store. (Nixtamal provides tortillas for a number of top Manhattan restaurants, including Empellón Cocina and The Dutch.)

What to order: Nixtamal's tacos (*carnitas*, beef, *tinga de pollo*) and tamales are among the finest in town; in winter, a bowl of pork *posole* is blandly comforting—as it should be—before the hominy-based stew is spiced to taste with spoonfuls of chopped onion, cilantro, radish, dried oregano, and salsa. **104-05 47th Ave., Corona; tortillerianixtamal.com ♦**

GETTING AROUND

Thankfully, the New York City transit system makes travel to the outer boroughs super-affordable and easy. To reach Flushing, hop on the No. 7 subway to the end of the line at Main Street—it takes just under an hour from Midtown (which we'll use as our default starting point). For Astoria, ride the N or Q to Astoria-Ditmars Boulevard or to Astoria Boulevard (both stops are in the neighborhood), about a 40-minute trip. Jackson Heights is a 40-minute ride on the No. 7 train to 82nd Street. For Woodside, take the M or R trains to Northern Boulevard (25 minutes); Elmhurst, the M or R to Grand Avenue-Newtown (30 minutes); Corona, the 7 train to 103rd Street (35 minutes); and Long Island City, the 7 train to Hunters Point Avenue (15 minutes). And if you're pressed for time, get an Uber or hail a cab—just not during rush hour, when you're better off avoiding traffic by riding the subway.

The 7 Train to Thailand

By now, any hard-core food lover in New York knows that the competition for the city's best Thai food will be settled in Woodside and Elmhurst, adjacent neighborhoods with an absurdly high caliber of Thai restaurants. For years, the Isan (northern Thai) specialist **Sripraphai** has been the titleholder, and it still has much to recommend it: The fried watercress salad with shrimp, squid, and spicy dressing is legendary, and there are few spaces more charming than the

flower-filled back garden in summer (64-13 39th Ave., Woodside; sripraphairestaurant.com). But other contenders are luring the faithful deeper into Queens. Two face off on a single corner, at Woodside Avenue and 77th Street: **Spicy Shallot** is the more stylish (for those who care), with decent lighting and more-up-to-date decor, though the food is milder than most (7701 Woodside Ave., Elmhurst; spicyshallot.com), while **Ayada Thai** is a favorite for its whole

fish and well-balanced sauces, minus the syrupy sweetness typical of American Thai cooking (77-08 Woodside Ave., Elmhurst; ayadathai.woodside.com). A ten-minute walk east, **Chao Thai** focuses on authentic preparations that don't skimp on heat: *somtum der* (green papaya salad), deep-fried whole fish topped with heaps of crispy garlic and black pepper, and a variety of larbs shot through with fragrant herbs (85-03 Whitney Ave., Elmhurst; 718-424-4999).

Right: Piping-hot lamb and green squash dumplings at Tianjin Dumpling House in the Golden Mall in Flushing.

To join our editors on a food crawl through Queens, check out video.cntraveler.com.





Northern Light



On the windswept heaths of Denmark's west coast, a historic inn has been reimagined as a thoroughly modern culinary retreat—with an iconoclastic British chef at the helm. (Just don't call the food New Nordic.)

By Katherine Wheelock

PHOTOGRAPHS BY **ERIK OLSSON**





Previous page, from left:

Maris Piper potato chips with flowers and leaves at Henne Kirkeby Kro, on the western shore of Denmark's Jutland Peninsula; the inn's kitchen garden.

This page, from left: Chef Paul Cunningham; cured duck-liver parfait and house-made hay-aged cheese at Henne Kirkeby.

Right: Cunningham sketching out new recipes in his notebook.

WE ARE 167 MILES from Copenhagen, nearing the westernmost edge of Denmark. The slim highway that leads here from Billund, the closest small city with an airport, delivers humdrum rural views at first. But soon it begins to cleave through boundless expanses of shimmering, sand-colored heath, tousled here and there by stiff sea breezes. This is the Jutland, the Danish peninsula shaped like a cinched-waist Wisconsin that in the north nods to Sweden and in the south borders Germany. A network of ferries and a couple of very long bridges connect the Jutland to Denmark's other, smaller landmasses—tiny Funen next door and, farther east, Zealand, home to Copenhagen. As we approach the shores of the silvery North Sea, the water remains out of view, but we can sense it; the plush heath gives way to salt-weathered marsh grass and the wind kicks up. When Henne Kirkeby Kro appears by the side of the road, it does so suddenly and without fanfare, like a roadside motel.

Some 700 years ago, the king of Denmark decreed that royal staging posts, called *kros*, be established throughout the countryside for weary travelers in need of a meal and a bed. Many of these, built up through the eighteenth century, still exist: timber-framed, thatch-roofed fairytale cottages scattered across the Jutland like a constellation. Many still function as inns, serving traditional Danish food—meatballs, roasted potatoes, pickled beets—in lace-curtained dining rooms. But in the last decade, a few *kros* have undergone notably twenty-first-century makeovers.

Nørre Vissing Kro, a three-star lodge northeast of here in the Lake District, has a restaurant helmed by Morten Mygind, a chef known for his fierce commitment to Danish ingredients. Near it, similarly polished Tulstrup Kro serves a Nordic-heavy tasting menu in a candlelit dining room with shearling-draped chairs.

Henne Kirkeby Kro isn't like any of those.

IN 2003, RENÉ REDZEPI opened Noma in Copenhagen. Within a few years he'd ushered in a new world order. The Nordic countries in general—and Copenhagen specifically—became the white-hot center of a food universe no longer ruled by Ferran Adrià and his liquid-nitrogen tanks at El Bulli, in Spain, but by Redzepi and his lacto-fermented plums at Noma.

British chef Paul Cunningham was present at the revolution, working 100-hour weeks at his own place, The Paul, in Tivoli Gardens, Copenhagen's landmark 1840s-era amusement park. The restaurant earned a Michelin star seven months after it opened, in 2003, and retained it for eight years, with Cunningham turning out inspired food anchored by Danish ingredients (langoustine, turbot, cabbage, wild fennel) but wrapped in French, English, and other culinary traditions. In 2011, a mentally and physically frayed Cunningham closed the restaurant. Shortly after, he was lured to the Jutland by his friend Garrey Dawson, former head chef at England's legendary Fat Duck and now the director at Henne Kirkeby Kro.

"I looked at the place and it felt like home," Cunningham says. In Henne Kirkeby's huddle of

WHEN TO GO

Mid-May through early October is the best time to visit the Danish coast. Winters here are unforgiving; Henne Kirkeby Kro closes in mid-December and reopens in late March. Note that the inn is open only Wednesday through Saturday.

GETTING THERE

The closest airport to Henne Kirkeby Kro is Billund, an hour's drive away. There are no direct flights from the U.S., but it is reachable via several European cities, including Copenhagen, Amsterdam, and Paris. Or you can fly to Copenhagen and drive across the country—it's a three-hour, off-and-on-scenic trip to the inn.







AND WHILE YOU'RE THERE...

If Henne Kirkeby Kro is a magical little corner of the earth, Fanø—30 miles south as the gull flies—is another world completely. Reachable by ferry from the mainland port of Esbjerg, it's part of the Wadden Sea Islands, an archipelago that stretches from the Netherlands into western Denmark. Fanø's thatched-roof cottages are uniformly unmodern, its roads occupied by more bicycles than cars. On the southern tip of the island is **Sønderho Kro**, founded in 1722 and only lightly touched by the passage of time. Chef Jakob Sullestad, who co-owns the inn with Charlotte Eliasson Tønder, is meticulous about traditional Danish food. Lunches here are sumptuous spreads of pickled beets with grainy mustard; smoked salmon with cucumber, sour cream, and dill; an earthy, herbaceous terrine of lamb; Danish cheese; and rosé or cold bottles of Fanø beer. Afterward, you can join the families strolling along the seaside path that winds from the inn to the village of Sønderho, watching children running up and sliding down the dunes (sonderhokro.dk).

handsome thatched-roof cottages, their small-paned windows glowing like flames at night, the chef immediately saw the restaurant he'd create. "I envisioned a place that would feel like I was serving a meal in my own home," he says, "a place where I could have my books on the shelves." A place where a sprawling garden bursts with vegetables, herbs, fruit trees, berry bushes, and flowers flanked by beehives. A place where the nearby Wadden Sea teems with oysters, and Hvide Sande, the fishmongering capital of Denmark, lies just up the coast.

The inn had been renovated a couple of years prior to Cunningham's arrival, upgraded into pleasantly unfussy luxuriousness. The squat buildings dating from the eighteenth century retained their exterior charm, but on the inside, walls were painted white and floors redone in polished Douglas fir. One dining room got a vaulted ceiling, built-in shelves (where Cunningham's well-worn cookbooks now reside), and an outsize window into the bustling kitchen. Guest rooms, of which there are 12 these days (7 were added with the new Hunters' Lodge), are all contemporary elegance, heavier on creature comforts than on typical Scandinavian minimalism. Soft bed covers by Paul Smith cloak Hästen beds, and supple leathers swathe roomy Wegner chairs. The walls in the Hunters' Lodge are hung with ethereal photographs by Copenhagen artist Astrid Kruse Jensen. Throughout the property, the landscaping remains deliberately sparse, mirroring the rugged heath, and the atmosphere is resolutely informal. Just as important, the food is unmistakably *not* New Nordic.

"I'm incredibly proud to be part of the Nordic food movement, but I travel far too much not to be inspired by flavors from other places," says Cunningham. Even back in Copenhagen, he didn't fully subscribe to the tenets embraced by Redzepi and his acolytes, which see chefs working solely with ingredients grown and foraged on Scandinavian soil. Cunningham, by contrast, is as happy to pair an Indian spice like vadouvan with a Danish crustacean, or miso with crudo, or to serve lobster Thermidor or steak au poivre without a single twist. And on Fridays, the highlight of lunch at Henne Kirkeby is fish-and-chips.

"At this point, the only dogma I have is to use what we've got," says Cunningham, who cures his own bacon using pork from Grambogård, a farm on the island of Funen. He makes his own Cumberland sausage for the breakfast spread because

Danish sausage isn't his favorite. The kitchen bakes eight types of bread every day, using grains ground at a mill just down the road.

TAKE A WANDER through the Henne Kirkeby garden, poke your head into the greenhouse, and you'll find ropes of garlic in the midst of a long ferment, bundles of herbs drying, perhaps seedlings incubating beneath bell jars. If you're studying the controlled chaos of the flower beds, you might meet grandmotherly Helen Momme, who bears the basket of warm breads, yogurt, jams, and cured meats offered to you at breakfast each morning, and later furnishes your dinner table with vases of nasturtiums, cosmos, and the odd leafy beet. Stroll farther and, at the smoker behind the kitchen, a sous chef in whites may be doctoring some oysters.

Dinner is a good time at Henne Kirkeby, particularly in the A-frame dining room by the kitchen.

It opens with a parade of house-made marvels arranged on wooden slabs: tart, olive-size green peaches; aged duck, bresaola-like and earthy, with pickled carrot and orange zest; a fat slice of bacon with cacao mustard. There will be bread called Keith Moon, for the music that was playing when its starter was conceived; it's a headily fragrant boule with herbs baked into the bottom, served with tangy but-

ter churned an hour before service. There will be something from the Wadden Sea, almost certainly oysters—we also had poached Danish lobster in a tomato consommé that haunts us still—and tender red cabbage with beef marrow and a heap of shaved summer truffles that managed not to be too much. Whatever dinner is, it won't be a reverent experience: There will be Paula Abdul songs coming from the kitchen, and Garrey Dawson will expound on the wine only if you ask.

"Henne Kirkeby Kro is an inn," Cunningham says after dinner one evening. "We want everyone to be able to come here: two overweight businessmen looking for *steak frites*, a couple of ladies having a moan about their boyfriends on a Friday night. It's a place to rest your head and quench your thirst and satisfy your appetite." But on the walk back to your room under the starry Danish sky after a long and happy dinner, with Henne Kirkeby's sheep bleating quietly in the darkness, it's hard not to feel like it's a little more than that. ♦

Henne Kirkeby Kro: Strandvejen 234, Henne, Denmark (hennekirkebykro.dk; doubles from \$320).

Left: In Nyminddegab, a former fishing village just north of Henne Kirkeby.

For more on the Danish coast—including other food-forward inns—check out cntraveler.com/danish-coast.

TRAVEL INTEL

Tips, tricks, and miscellany: Our editors' guide to navigating the world.

GOOD NEWS

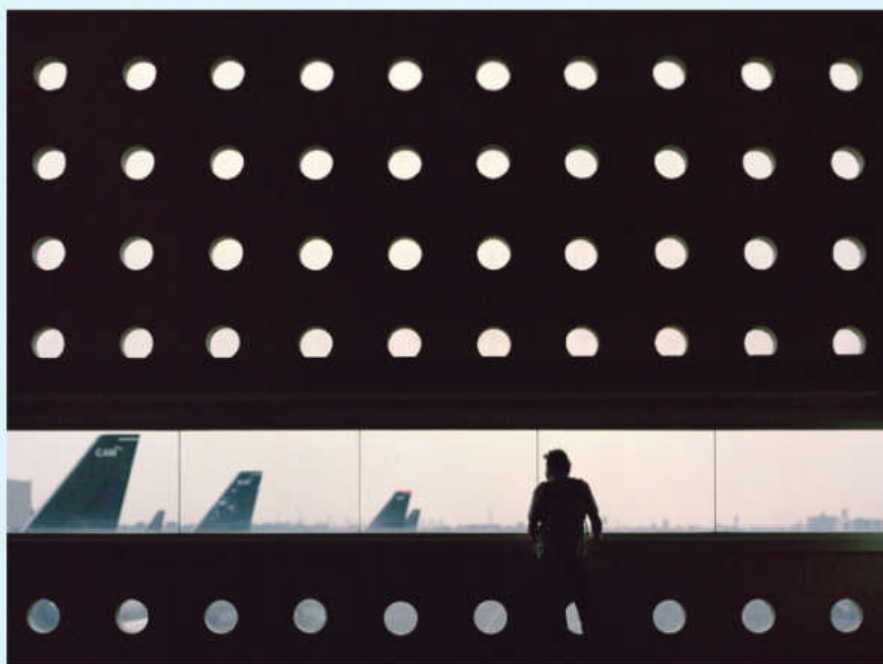
Traveling to Central America is about to get a whole lot easier: A new airline called VivaCam will offer low-cost service from San José, Costa Rica, to the rest of the region by the end of the year.

UNBELIEVABLE NEWS

Guess which wireless company expanded its coverage to include Mexico and Canada in its unlimited call, text, and data plan. Not AT&T or Verizon but that *other one*, T-Mobile.

BAD NEWS

Forget about comparison shopping: Airlines such as Delta and Lufthansa are now making it harder to book through third-party sites like Expedia, Hipmunk, and Orbitz by restricting fare info or charging fees.



26,150 Miles Logged in the Last Year

Dan Kluger, former executive chef at N.Y.C.'s ABC Kitchen and ABC Cucina, is opening his as-yet-unnamed restaurant in Greenwich Village this fall. Here's what he craves on the road.

The last food product I took home as a souvenir was NAPA VALLEY HONEY, WHICH THOMAS KELLER USES AT AD HOC. The most overrated food city is LAS VEGAS. CHADA THAI IS THE ONLY RESTAURANT THERE THAT BLEW MY MIND. The app I use most when I'm traveling is CHEFS FEED, TO FIND SOMEWHERE GREAT TO EAT. IN SAN FRANCISCO I WENT TO STATE BIRD—THE DUCK FRIED RICE WAS REALLY GOOD. AND IN CHICAGO I WENT TO BIG STAR FOR TACOS BUT WOUND UP ORDERING EVERYTHING ON THE MENU. In airports, I'll never eat ANYTHING WITH ONIONS but I'll always eat M&M'S OR SOUR PATCH KIDS. The last amazing meal I had abroad was AT MATSUE IN TOKYO—UNBELIEVABLE SUSHI AND GRILLED OCTOPUS. I ASKED THEM ABOUT A CHILI PEPPER THEY USE, AND THEY BROUGHT ME A WHOLE JAR OF IT TO TAKE HOME.

This Month's Top Travel Tips from the Experts

1

Score a great deal on Mexico.

"If you can, try to get there before Thanksgiving to nab shoulder-season deals across the country," says Zachary Rabinor of Journey Mexico. "If you can't pick up and go, book now for Spring Break."

2

Make plans for Rio 2016.

"The Olympic Committee already snagged the best hotel rooms," says Jill Siegel of South America Escapes. "But you can still get a villa—and there are plenty of great ones available during the Games."

3

Now's the time to go to Sydney.

"The U.S.-to-Australian dollar exchange rate is near a record low," notes Stuart Rigg of Southern Crossings. "It's the off-season for airfares, and Sydney just opened a huge new harborfront park, Barangaroo Point Reserve."

4

Book next summer's sail.

"Secure a suite on the best European river cruises like Tauck or AmaWaterways for summer 2016 before the most desirable cabins sell out," says Richard Bruce Turen of Churchill and Turen Ltd.

5

See whales in South Africa.

"The best viewing is from the town of Hermanus," says Kristin Jessup of Audley Travel. "October is your last chance to see southern right whales near Cape Town until June."

The Kickstarter-Funded Carry-on Bag of the Future

Ever wish your luggage could weigh itself or charge your smartphone? Apparently some 2,000 travelers do. They've donated more than \$920,000 to make the outrageously user-friendly **Space Case 1** (planettravelerusa.com; from \$349), launching this winter, a reality. Here, six standout features.

DIGITAL BIO-LOCK

Forget combination locks: This panel features fingerprint-scan technology to access the contents of the bag.

PROXIMITY SENSOR

If you wind up checking it, you'll get a text (via the app) when the Space Case 1 hits the luggage carousel.

BLUETOOTH SPEAKERPHONE

It links wirelessly to your device and acts as a speaker so you can play music or make hands-free calls.



GLOBAL TRACKER

Makes it nearly impossible for the airline to lose your bag.



CHARGERS

One internal and two external USB ports keep smartphones and tablets fully juiced.

DIGITAL SELF-SCALE

Weight sensors are built into the wheels; no need to guess or lift-to-weigh.



THE ONE FOOD BOOK TO PACK FOR JAPAN

Roads & Kingdoms co-founder Matt Goulding's new guide to the food culture of Japan, **Rice, Noodle, Fish**, offers both dreamy meditations on soba and helpful tips for navigating the country's *izakayas* (Harper Wave, \$35).

\$198.96

That's the starting price for a one-way fare from Baltimore to London on Wow Air, the no-frills, low-cost carrier now offering one-stop flights from Boston and Baltimore to Europe. Too good to be true? Kind of. You'll pay extra for meals, carry-ons over 11 pounds, and (ugh) a seat assignment.



The Coolest Minibar Anywhere

Travelers craving snacks that skew more papaya than Pringles will be thrilled to hear that the **Epiphany Hotel**, in downtown Palo Alto, California, is outfitting rooms with Smeg fridges stocked with fresh and in-season foods: fruits, house-made granola, seared tuna tartine, and cold-pressed drinks from San Francisco's Project Juice. Reserve in advance (fridge access, \$95).

OMBUDSMAN

First-Class Problems

Q I used frequent-flier miles to book US Airways and British Airways flights from Orlando to Charlotte to Newark to London. For the transatlantic leg, I used additional miles—and paid extra taxes and fees—to upgrade to first class. But my original connecting flight was delayed, and the airlines rebooked me directly from Charlotte to London. Sure, it saved me time, but the new plane didn't have first class, so I ended up in business. Admittedly not the worst snafu, but shouldn't I be refunded the money and miles for a seat I couldn't use? —*Anne R., Orlando, Fla.*

A A downgrade is still a downgrade—even if you end up in business class. You did the right thing by contacting US Airways after your trip to make a claim for the missing miles, but the airline's initial offer of 5,000 miles fell short of the 12,500 you spent, to say nothing of your cash outlay. While it's unclear why US Airways couldn't do the right thing the first time around, they did provide a full refund after Ombudsman contacted them. Carriers usually return miles automatically if they can't deliver the promised class of service, mileage experts say. If you're getting nowhere with an attempt to get miles refunded, just hang up and call back, advises Gary Leff of Book Your Award. Sometimes a new agent can quickly fix what seems like an intractable problem.

Need help solving a travel problem?
Ombudsman offers advice and mediation:
E-mail ombudsman@cntraveler.com.

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Drinking Buddies

IN THE 1920s and '30s, hotel bartenders were inventing what at the time seemed like out-there concoctions (the martini, the Bloody Mary) that have since become our go-to salvation. To commemorate these signature drinks, hotels like the Savoy in London and the Waldorf Astoria in New York started printing limited-edition runs of their various recipes. Avid collector Luke Ives Pontifell, founder of the bespoke New York stationer Thornwillow Press, let us shoot a few of his favorites, including volumes of punches and fizzes from the nineteenth century, Czech manuals for distilling eau-de-vie, and iconic Jazz Age classics such as Wiley and Griffith's *The Art of Mixing*. "I travel constantly for work, and you never know where they'll turn up," says Pontifell. "I bought *The Savoy Cocktail Book* in London and *The Stork Club Bar Book* in a barn in the Berkshires. I've found great ones in the bookstalls of Hamburg and London and rummaging in secondhand bins from Paris to Prague." —LINDSAY TALBOT

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